



Class TX 715

Book II 2

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HOME BUREAU AND COMMUNITY

COOK BOOK



BY THE
DANVERS TOWNSHIP HOME BUREAU UNIT
DANVERS, ILLINOIS

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Danvers Township Home Bureau Unit

TX 715
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Introduction

In presenting this cook book to the public, we believe they as well as our unit will greatly benefit by our efforts.

In accordance with our unit being a township organization we with the kind assistance of the other ladies of our township and friends from other places have gathered material for this work.

All recipes printed herein have been tested by the contributors and the committee in charge have carefully planned with the idea of having equally good recipes for the large or small family, the town or country housewife, the simple picnic and the elaborate dinner party.

An "Invalid Cookery" section was also made possible by the kindness of personal friends of our chairman which provides for the sick in the home.

In conclusion we wish every purchaser success with each recipe they use.

DANVERS TOWNSHIP HOME BUREAU UNIT.

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Soup

OYSTER SOUP

Place 1 quart oysters in kettle, in their own liquor, and let them boil until edges of oysters curl, season with butter, salt and pepper [to taste]. Place 3 pints of milk in a separate kettle, and let it come to a boil, have six soup plates ready, and divide oysters and liquor among the six plates, then pour 1 cup of boiling milk in each plate and serve.—*Mrs. L. S. Burdette.*

TOMATO SOUP

1 pint tomatoes, boil and add a pinch of soda (soda neutralizes acid in tomatoes) and boil again, heat a quart of milk and stir in a paste of flour. Add browned butter, salt and pepper. Stir milk into tomatoes. Serve at once.

—*Miss Margaret M. Dirks.*

CREAM OF TOMATO SOUP

1 quart milk	1 teaspoon each of salt and
1 pint strained tomatoes	sugar
1 tablespoon butter	Pepper to taste
2 tablespoons flour	$\frac{1}{4}$ teaspoon soda

Put tomatoes in a stew pan, cover and simmer slowly for fifteen minutes. Put milk in a double boiler, add butter and flour creamed together and stir until it thickens. Strain tomatoes into soup tureen, add sugar, soda, salt and pepper, then pour in the creamy mixture all at once, stirring very gently until well blended. Sprinkle with chopped parsley and serve at once.

—*Mrs. E. S. Sloane.*

POTATO SOUP

4 good size potatoes	Boil till well done
1 onion	1 quart milk
1 quart water	

Melt one heaping tablespoon of butter, put in 2 rounding tablespoons flour, stir until a nice brown, then pour into the soup, season with salt and pepper.—*Mrs. E. A. Kinsinger.*

Fish and Meats

FRIED OYSTERS

Break an egg in small pan, season with salt and pepper, add little sweet milk and rolled cracker crumbs—Drop in oysters, then fry in butter in skillet, turn once with the pancake turner and serve at once.—*Mrs. Madgalene Lackey.*

OYSTERS CODDLED IN RAMEQUIN

From slices of bread $\frac{1}{2}$ inch thick stamp out pieces the size of ramequins. Toast and butter. Above these dispose a layer of oysters, carefully washed and free from bits of shell. Sprinkle oysters with salt and pepper, and pour over them 2 tablespoons of cream sauce. Sprinkle the contents of each dish with 2 tablespoons of cracker crumbs, mixed with butter. Bake in oven about 8 minutes, or until browned. Serve at once.

WHITE SAUCE.—Blend 2 level tablespoons each of flour and butter. Gradually add 1 cup of milk. Cook 10 minutes, stirring constantly. Add seasoning of salt and paprika.

—*Mrs. O. P. Westerveldt, Peoria, Ill.*

BREADED CHOPS

4 loin chops	1 teaspoon salt
1 egg	Dash of pepper
1 cup bread crumbs	

Beat egg, mix bread crumbs, salt and pepper dry. Dip chop in beaten egg, then in bread mixture. Fry until a light brown. Parsley may be used as a garnish or minced and added with dry mixture. Or minced onion may be added if desired.

—*"Cafeteria Recipe" of A Friend.*

VEAL BIRDS

Cut round veal into 3 inch pieces, pound flat and roll up, stuffing with bread dressing, roll in egg and cracker crumbs. Bake, basting often to keep meat tender.—*Miss Nell Pearce.*

HAM FRITTERS

2 pounds cold cooked ham ground	2 eggs
$\frac{3}{4}$ cup bread crumbs	1 cup milk
a small onion	1 tablespoon butter

Mix well and shape into cakes and fry a nice brown in a skillet.—*Mrs. F. E. Risser.*

LEFT OVER HAM

1 cup cold ground ham
 ¼ cup bread crumbs
 ¼ cup milk

1 tablespoon melted butter
 1 teaspoon salt
 ¼ teaspoon pepper

Mix well, put in gem pans, break an egg on top and bake 8 minutes.—*Mrs. Claude King.*

SALMON CROQUETTES AND PUFFS

1 small can salmon
 Break in 1 egg

Add pinch of salt
 1 cup rolled cracker crumbs

Mix together well, make into cakes, roll in cracker crumbs, and fry in little lard and butter or fryings. May be dipped in beaten egg, then rolled in crumbs if desired.

Drain and bone 1 can salmon, add ⅔ cup bread crumbs moistened in milk, 1 tablespoon butter, ½ teaspoon salt, 2 beaten eggs (beat separately). Bake in buttered gem pans.

—*Mrs. L. F. Stephens, Carlock, Ill.*

MEAT CROQUETTES

Grind about 2 cups of meat and add the following:

1 tablespoon butter
 2 scant tablespoons flour

1 cup milk

Let this come to a boil and beat in 1 well beaten egg to which a little milk has been added, season with salt and pepper and cook until thick. Pour over the meat and when cool make into balls of sausage shape, roll in beaten egg and cracker or bread crumbs and fry in hot fat.—*Mrs. G. E. Ewins.*

LEFT OVER MEATS

1 quart of ground meat
 2 small onions chopped fine
 1 ¼ cup cracker crumbs

1 tablespoon of butter
 2 eggs
 1 cup of milk

Beat eggs; put milk in eggs; pour over meat; form in a loaf and bake.—*Mrs. E. A. Kinsinger.*

WATERLESS MEAT

Use any kind of beef roast but the chuck is preferable. Heat an aluminum kettle until it rolls a ball of water when dropped in it. Salt and pepper meat and have it ready while preparing kettle. Drop meat into kettle and sear on one side then other side. Decrease heat to half and then drop a small onion in on top. Then cover with a tight lid. Leave fire same and cook until tender. Delicious gravy may be made with this meat.

—*Mrs. W. R. Yerke, Elkhart, Ind.*

SWISS STEAK

Round of steak about 2 inches in thickness, salt and pepper and flour well. Place in real hot skillet with plenty of lard and when brown turn and when brown on both sides place in roaster, pour over it the liquid in skillet and roast until tender. Serve with its own gravy. A little onion may be added when steak is in skillet if desired.—*Miss Margaret M. Dirks.*

CHOP SUEY

- | | |
|-------------------------------|------------------------|
| 1 pound pork shoulder or beef | 1 cup white celery |
| chopped | 3 tablespoons molasses |
| 1 cup sliced onion | |

Add after meat has been cooked one hour then cook 15 minutes longer. Add salt and pepper to taste. Brown meat and then add water. Cook about 1 hour. Thicken gravy slightly. Boil $\frac{1}{2}$ cup rice and serve with chop suey.—*Mrs. A. Dietrich.*

SCRAPPLE

Cook trimmings of head, heart, etc. of pork and cook until meat drops from bones, remove all skin, etc., then work up fine. Strain liquor in which it was boiled to remove scraps of bone. Add water to make 5 parts liquid to 3 parts meat.

Set liquid on stove, add corn meal to make rather thick mush, stir smooth and add meat, season with salt, red and black pepper. Place in shallow pan and slice as mush and fry in slightly greased pan. Serve with chili sauce.

—*Grandmothers' Recipe.*

MEAT LOAF

- | | |
|--|----------------------------|
| About 1 pound pork | 2 eggs |
| 1 round thick steak | Pepper, salt, and onion to |
| 4 slices dry bread (crumbed) | taste |
| $\frac{1}{2}$ cup freshly cooked or can-
ned tomatoes | |

Grind meat, add crumbed bread, put tomatoes through a sieve and add, season as desired, mold into loaf and sprinkle bread or cracker crumbs over loaf. Place in inside pan of roaster and bake with water in main roaster in rather hot oven. (Milk may be used in place of tomatoes and all cracker crumbs instead of bread.)—*Mrs. C. R. Ewins.*

SALMON AND BEEF LOAF

- | | |
|-------------------------------|-------------|
| 1 can salmon | 2 eggs |
| 1 cup bread or cracker crumbs | Salt |
| 2 tablespoons butter | Small onion |
| Brown crumbs in butter | |

(If made with salmon add a little vinegar.) Use milk with liquid to moisten. Bake until firm enough to slice when cooled.

—*Mrs. T. S. Pease, Carlock, Ill.*

BEEF LOAF

2 pounds round steak	1 egg
1 large slice pork	1 ½ cups milk
1 cup cracker crumbs	Butter size of an egg
1 onion	Salt and pepper

Grind beef and pork together, add crumbs, minced onion, the unbeaten egg, milk, butter, salt and pepper to taste. Mix all ingredients thoroughly. Mold into loaf and bake in moderate oven 1 hour.—*Mrs. W. G. Berg.*

BEEF LOAF

3 pounds juicy steak	1 cup sweet milk
Suet	Salt and pepper
½ cup cracker crumbs	Eggs

Use steak or other good cut of beef, add suet according to the fat beef would require and grind together. Roll crackers, add with the milk, salt and pepper to taste. Mix well and place ½ of the mixture in a baking pan. Have ready the eggs boiled until yolk is well done, remove shell and place end to end lengthwise of the loaf. Fill in remaining ½ of the mixture and bake until tender. Delicious gravy may be made with this loaf also.

—*Mrs. R. J. Williams.*

BEEF LOAF

7 pounds beef, (ground)	1 teaspoon pepper
¾ pound pork, (ground)	2 tablespoons butter
2 cups crackers, (crushed)	7 eggs
2 tablespoons salt	4 cups milk

Mix well and bake in 2 loaves for 1½ to 2 hours. This serves 25 to 30 people.—*Mrs. Claude King.*

Poultry and Dressings

SMOTHERED CHICKEN

Prepare the chicken as to fry, salt and flour well. Put into a roaster or bread pan 1 tablespoon lard and 1 tablespoon of butter, when sizzling hot place in a layer (must be only one layer) of the chicken, add pepper and a little more than cover with boiling water. Set in oven without lid and cook 2 hours or until tender, turning from time to time to make all the pieces a nice even brown. Usually makes sufficient gravy of itself for serving. Rabbit or squirrel may be prepared in same manner.

—Mrs. G. B. Dunlap.

CHICKEN TAMALAE

- | | |
|--------------------------------|---------------------------------|
| 3 pints lye hominy (ground) | 6 (or less) red peppers, boiled |
| 1 large chicken, stewed, boned | and ground |
| and seasoned with salt and | 2 spoonfuls melted butter |
| pepper | Olives |

Season hominy with salt and stir in the red peppers and melted butter, mixing thoroughly to a fine paste. Wash a number of large inner corn husks and use 3 for each tamalae. Spread a corn husk with the hominy paste $\frac{1}{2}$ inch thick, on this place a large spoonful of chicken and olive, over this place another husk, spread with the paste and finish covering with the third husk. Tie each end and steam 2 hours.

—Mrs. W. A. Coss.

CHICKEN A LA KING

Boil chicken and shred from bones as for cream chicken.

Place on stove enough milk and cream (half and half) to make a cream sauce for the amount of chicken you have, add salt and pepper to taste. Chop a green sweet pepper and a red one fine and add to the cream, then add 2 well beaten eggs. Stir until thick. Add the minced chicken. Serve on toast, on rosettes or with baking powder biscuits.—Mrs. R. J. Williams.

CHICKEN PIE

Stew chicken until tender, remove bones. Put chicken in pan. Thicken the broth as for gravy and pour over chicken. Make a biscuit dough, using a little less shortening as for biscuits, cut out small biscuits, place in gravy and bake thirty-five minutes. Serve from pan.—Mrs. Frank Newlon.

NUT LOAF

- | | |
|---------------------|---------------------------------|
| 2 cups bread crumbs | $\frac{1}{4}$ teaspoon paprika |
| 1 cup nut meats | $\frac{1}{3}$ cup melted butter |
| Small part of onion | $\frac{1}{2}$ cup hot water |
| 1 teaspoon salt | 1 egg |

Mix and shape in a loaf and bake.—Mrs. B. F. Springer.

PRESSED CHICKEN

Cook chicken until tender, chop fine. Let liquid boil down to a cupful; add butter size of an egg, pepper, and a beaten egg. Stir thoroughly and add chopped meat. Slice hard boiled eggs, lay into the mold and press in the meat.—*Miss Mamie Hay.*

CHICKEN DRESSING (DRY)

1 quart bread crumbs	¼ teaspoon pepper
1½ teaspoons powdered sage	Pinch salt
1 teaspoon minced onion	

Grind sufficient dry bread to make quart crumbs (using the coarsest knife). Mix crumbs and other ingredients well. Place in one end of roaster in which a chicken is being roasted. Pour over the mixture sufficient chicken broth to moisten all well. Bake 20 to 25 minutes. Serve at once.—*French Chef.*

NOODLES

2 cups flour	4 eggs
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Place flour in mixing bowl with hollow in the center, beat eggs until light, pour in flour, mix with hands until dough is of medium stiffness. Divide in equal parts, roll each rather thinly; lay aside to dry (use care not to dry too quickly). Place two parts together with little flour between; roll and slice thinly; let dry slightly and drop in rich chicken or beef stock. Cover and boil until done.—*Mrs. Susan Dirks.*

DUMPLINGS

Beat 2 eggs until light with a little salt added. Add 1 cup rich milk and stir well. Sift 2 rounding teaspoons baking powder with 2 cups of flour. Add to milk and eggs and mix into a stiff batter. Drop by spoonfuls into a quart of boiling water to which a pinch of salt and piece of butter have been added. Cover and cook from 7 to 10 minutes. Pour browned butter over them when ready to serve.—*Mrs. Eugene Nafziger.*

POTATO DUMPLINGS

1 cup mashed potatoes	Sift a cup of flour with 1½
Moisten with an egg slightly	teaspoon baking powder and
beaten	½ teaspoon salt

Mix all together. If mixture is too dry and will not hold together add a few drops of water. Add a little chopped parsley and drop by spoonfuls in any stew.—*Mrs. Sophia Vercler.*

SPOON DUMPLINGS

- | | |
|--------------------------|--------------------|
| 1 cup flour | 2 well beaten eggs |
| 1 teaspoon baking powder | 2 tablespoons milk |
| Salt | |

Drop by teaspoons into rich boiling chicken or beef broth and boil ten minutes without removing the cover. When done add a dash of pepper.—*Mrs. Henry Dressler, El Paso, Ill.*

EGG DUMPLINGS

- | | |
|-------------------------|--|
| 1 well beaten egg | 2 large teaspoons baking powder sifted thoroughly |
| Pinch of salt and sugar | |
| 1 small cup milk | 1 pint flour, adding more flour to make stiff batter |
| 1 teaspoon soft butter | |

Have broth boiling, drop in the dumplings with a spoon, cover and boil for 20 minutes—*Mrs. E. R. Buescher.*

EGGLESS DUMPLINGS

- | | |
|---------------------------|------------------------|
| 2 cups flour | $\frac{2}{3}$ cup milk |
| 4 teaspoons baking powder | 2 tablespoons butter |
| Salt | |

Mix and drop by spoonfuls into hot stock or boiling water to which butter has been added.—*Mrs. B. F. Springer.*

Mayonnaise and Other Dressings

WHITE SAUCE

	(Fat)	(Thickening)	(Liquid)
Thin	1 tablespoon	1 tablespoon	1 cup
Medium	2 tablespoons	2 tablespoons	1 cup
Thick	4 tablespoons (Butter)	4 tablespoons (Flour)	1 cup (Milk)

Use thin sauce for puddings. Use medium sauce for tomatoes, etc. Use thick sauce for croquettes.—*Mrs. Eugene Nafziger.*

CRANBERRY SAUCE

Use $\frac{1}{2}$ as much sugar as cranberries, by measure, and $\frac{1}{2}$ as much water as sugar. Cook until berries are tender, then mold.—*Mrs. E. C. Hinshaw.*

SWEET SALAD DRESSING

2 eggs, well beaten	8 tablespoons sugar
1 teaspoon salt	8 tablespoons vinegar

With cold water make a smooth paste of 2 teaspoons flour, 2 teaspoons mustard and 2 tablespoons butter. Mix in order given and cook in a double boiler, stirring constantly. Thin with milk or cream if desired.—*Mrs. Harry W. Johnston.*

SOUR CREAM SALAD DRESSING

2 cups sour cream	1 pinch pepper
1 cup granulated sugar	4 eggs
1 pinch salt	

Beat well, cook in double boiler until hot, remove from fire, add $\frac{1}{4}$ to $\frac{1}{2}$ cup of vinegar, according to its strength, set back on stove in double boiler and reheat, serve same as mayonnaise dressing.—*Mrs. Henry Knapple.*

SALAD DRESSING

2 egg yolks	1 teaspoon salt
-------------	-----------------

Beat well and add salad oil, slowly beating after each time oil is added. When mixture thickens add tarragon vinegar to thin, then more oil, beating hard all the time until you have the desired quantity. Keep covered and it will keep until all is used. All Mazola oil may be used or a combination of Mazola and olive oil. Lemon juice may also be used in place of vinegar.

THOUSAND ISLAND DRESSING

Use $\frac{1}{2}$ cup of above dressing and add:

1 hard boiled egg (chopped)	$\frac{1}{2}$ cup Krafts Roquefort
2 tablespoons chili sauce	cheese mashed fine
$\frac{1}{2}$ cup celery cut in small pieces	$\frac{1}{2}$ green pepper (chopped)
	$\frac{1}{2}$ cup nut meats

Chopped pickle or olive may be added.

—Mrs. Hubert L. Kilby, Jefferson City, Mo.

THOUSAND ISLAND DRESSING

1 pint olive oil	1 onion
3 egg yolks	3 hard boiled eggs
$\frac{1}{2}$ cup vinegar	$\frac{1}{2}$ pint chili sauce
2 pimentos	Salt to taste
1 green pepper	

Beat eggs, add oil and vinegar drop by drop until all is added; whip well. Then stir in other ingredients.

—Mrs. Floyd Sebastian.

SALAD DRESSING

$\frac{1}{4}$ cup sugar	Pinch of salt and pepper
1 teaspoon mustard	$\frac{1}{2}$ cup of vinegar
1 teaspoon flour	2 egg yolks

Boil and add cream when ready to serve.

—Mrs. J. W. Yoder.

SALAD DRESSING (COOKED)

5 teaspoons sugar	$\frac{1}{2}$ cup vinegar
2 heaping teaspoons corn starch	$\frac{1}{4}$ teaspoon mustard
A little pepper	1 egg
1 teaspoon salt	Butter size of a walnut

Mix all the dry ingredients together and slowly add vinegar. Heat in double boiler, and while so doing beat 1 egg, very light. Then pour the seasoned vinegar onto the egg, with the butter. Set back over the hot water and cook until it thickens, stirring constantly. When cold thin a little with sweet cream, beating well.—Mrs. William Fislar.

COOKED SALAD DRESSING

$\frac{1}{2}$ tablespoon salt	Yolks of 2 eggs
$1\frac{1}{2}$ tablespoons sugar	$\frac{3}{4}$ cup milk
$\frac{1}{2}$ tablespoon flour	$\frac{1}{4}$ cup vinegar
1 teaspoon mustard	Dash of pepper
$1\frac{1}{2}$ tablespoons melted butter	

Mix dry ingredients, add yolks well beaten, add butter, milk and vinegar, slowly stir over boiling water until mixture thickens. A cup of cream may be added before serving on salad.

—Mrs. A. E. Scharfenberg.

COOKED SALAD DRESSING

$\frac{3}{4}$ cup sugar
 1 tablespoon flour
 $\frac{1}{2}$ teaspoon mustard (heaping)
 $\frac{1}{2}$ teaspoon salt (level)
 $\frac{1}{4}$ teaspoon white pepper

Few grains cayenne pepper
 3 or better 4 egg yolks
 1 cup vinegar slightly weakened with water if very sour
 2 tablespoons melted butter

Mix dry ingredients, beat yolks with Dover egg beater, then with spoon gradually beat in dry mixture, beat until very light. Heat vinegar and butter to boiling point, pour into above, stir well, return to pan and stove, boil until it thickens. Add teaspoon lemon juice if desired. Rich sweet cream may be added before serving. Quantity of dressing, 1 pint. (Bottled vinegar preferred).—*Miss Edna L. Stephens.*

MAYONNAISE DRESSING

4 tablespoons butter melted
 Add 2 tablespoons flour
 Then 1 cup milk

Stir until it thickens
 Add 3 well beaten eggs mixed with $\frac{1}{2}$ cup vinegar

Let come to a boil and remove from stove. Add 1 teaspoon salt, $\frac{1}{2}$ teaspoon mustard, 1 teaspoon pepper and 2 teaspoons of sugar.—*Mrs. Eugene Nafziger.*

MAYONNAISE DRESSING

Yolks of 6 eggs
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 1 small teaspoon mustard

1 cup sugar
 $\frac{1}{2}$ cup cream
 1 cup vinegar
 Lump of butter

Beat yolks, add dry ingredients, beat until light, add vinegar and butter (hot), then cook and thin with the cream.

—*Mrs. Claude King.*

VELVET SALAD DRESSING

11 egg yolks
 $\frac{2}{3}$ cup vinegar
 $\frac{2}{3}$ cup water
 $\frac{1}{2}$ cup sugar
 1 teaspoon dry mustard

1 teaspoon salt
 2 tablespoons flour
 2 tablespoons butter
 24 marshmallows quartered if desired

Beat egg yolks very light, to which add the vinegar and the water. Blend sugar, mustard, salt and flour together and add. Place in rounded bottom bowl, set this bowl in another pan with enough water to keep the mixture from coming in direct contact with heat. Whip mixture very hard till it thickens, using wire egg beater. Add butter after it is removed from fire. Where marshmallows are added allow it to cool thoroughly. Olive oil may be used in place of butter.—*Miss Hannah Alves.*

Vegetable Salads

WHITE GRAPE SALAD

- | | |
|---|---|
| 1 pound white grapes cut in halves and seeded | (Use only the choice inner stalks) |
| 2 cups celery cut in cubes, | 1 cup pecan meats used whole or broken as desired |

Mix with mayonnaise dressing or serve with dressing over top on salad plates.—*Mrs. I. M. Artis.*

SWEET POTATO SALAD

- | | |
|----------------------|---|
| 2 cups sweet potato | 6 small or 3 large sweet cucumber pickles |
| 1 heaping cup celery | |

Salt and cook sweet potatoes. When cold cut into cubes, add celery and pickle minced finely, and serve garnished with yellow celery tips and cooked mayonnaise dressing.

—*Paper—Tested.*

PERFECTION SALAD

- | | |
|---|--|
| 1 envelope Knox acidulated gelatine | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ cup cold water | $\frac{1}{4}$ can sweet red peppers finely cut |
| $\frac{1}{2}$ cup mild vinegar | 1 cup finely shredded cabbage |
| 1 pint boiling water | 2 cups celery cut in small pieces |
| 1 teaspoon salt | |
| $\frac{1}{2}$ teaspoon lemon flavoring found in separate envelope | |

Soak gelatine in cold water 5 minutes, add vinegar, lemon flavoring, boiling water, sugar and salt. Stir until dissolved. Strain and when beginning to set add remaining ingredients. Turn in a mold, first dipping in cold water and chill. Serve on lettuce leaves with mayonnaise.—*Mrs. G. B. Dunlap.*

VEGETABLE SALAD

- | | |
|--|--|
| 6 large potatoes boiled and sliced thin | Yolks of 3 hard boiled eggs worked up fine |
| $\frac{3}{4}$ cup finely cut red cabbage | 1 green pepper cut fine, Butter size of an egg |
| 3 tablespoons chopped pickles | 1 tablespoon flour |
| 2 chopped onions | |
| 2 chopped apples | |

Chop all separately and mix.

DRESSING

- | | |
|--------------------------|---------------------------|
| 1 tablespoon celery seed | $\frac{1}{2}$ cup sugar |
| 1 tablespoon of salt | $\frac{1}{2}$ cup vinegar |
| Pepper to taste | 1 tablespoon butter |

Warm butter and vinegar on stove, add above, stir until it boils, on back of stove. Add 2 well beaten egg yolks. When thick take from stove.—*Mrs. A. B. G.*

MANHATTAN SALAD

- | | |
|--------------------------------|---|
| 1 package lemon jello | 1 cup tart apples, (diced) |
| 2 tablespoons sugar | 1 cup finely cut celery |
| 1 pint boiling water | $\frac{1}{2}$ cup blanched English wal- |
| Dissolve and set aside to cool | nuts broken in small pieces |
| | $\frac{3}{4}$ teaspoon red apple peel |

Mince the peeling and mix all lightly together. Fill pyrex custard cups $\frac{2}{3}$ full, pour over the jello. When set immerse in hot water, turn out on a lettuce leaf and serve with the boiled mayonnaise dressing.—*Miss Edna L. Stephens.*

APPLE SALAD

- | | |
|-----------------------|--------------------------------|
| 2 cups chopped apples | 1 cup seeded and halved grapes |
| 1 cup diced celery | |

Marinate in the following dressing diluted with cream (better if whipped before using):

- | | |
|--|---------------------|
| 3 egg yolks | 1 teaspoon salt |
| 1 cup vinegar ($\frac{1}{2}$ vinegar and $\frac{1}{2}$ water) | 1 tablespoon flour |
| $\frac{1}{2}$ cup sugar | 1 tablespoon butter |

Cook in a double boiler until thick and use about $\frac{3}{4}$ cup of dressing and equal amount of cream.

—*Mrs. C. R. McDonald, Carlock, Ill.*

POTATO SALAD

- | | |
|------------------------------|-----------------------------|
| 1 quart cold boiled potatoes | $\frac{1}{2}$ teaspoon salt |
| 1 onion finely sliced | Chopped parsley |

Mix with mayonnaise dressing and serve on lettuce leaves.

—*Mrs. Tony Dirks.*

POTATO SALAD

- | | |
|---------------------------------|----------------------------|
| 2 cups diced or sliced potatoes | 1 cup diced celery |
| | 1 small onion chopped fine |

DRESSING

- | | |
|--|---------------------|
| 3 egg yolks | 1 teaspoon salt |
| 1 cup vinegar ($\frac{1}{2}$ vinegar and $\frac{1}{2}$ water) | 1 tablespoon flour |
| $\frac{1}{2}$ cup sugar | 1 tablespoon butter |

Cook in double boiler until thick and dilute with whipped cream to right consistency to mix with other ingredients.

—*Mrs. C. R. McDonald, Carlock, Ill.*

BEAN SALAD

Drain the liquor from 1 can kidney beans, add little more than half that quantity of finely cut celery, nut meats and minced pickle to suit taste. Mix with mayonnaise dressing.

—*Mrs. Cele Daniel.*

GREEN BEAN SALAD

Cook green string beans until tender, salting slightly or use canned beans. Add shredded cabbage or finely cut celery or both if desired, add sufficient minced sweet cucumber pickle to flavor and mix with any good salad dressing.—*Mrs. Geo. Hill.*

BEAN SALAD

- | | |
|-------------------------|----------------------------|
| 1 can Pork and Beans | 1 large sweet green pepper |
| 2 cups diced boiled ham | Salt and pepper |
| 1 good sized onion | |

Mix all thoroughly and when ready to serve place on lettuce leaves and cover with good dressing. Boiled (hard) eggs may be placed on top.—*Mrs. E. R. Buescher.*

CHICKEN SALAD

Cut cold boiled chicken in dice. Add equal amount celery cut fine. 1 cup blanched almonds cut in halves. Season with salt and pepper. Stir into this a few tablespoons mayonnaise. Set away for an hour or more. Just before serving arrange on lettuce leaves. Cover with thick mayonnaise. Garnish with celery tips, olives and pimentos cut in strips.

—*Mrs. E. R. Buescher.*

COMBINATION SALAD

- | | |
|------------------------------|-----------------------------|
| 1 ½ cups chicken or any cold | 1 small pickle sliced |
| meat, salmon or sardines | 2 tablespoons diced pimento |
| ½ cup chopped nuts | ¾ cup celery cut very fine |

Method.—Mix thoroughly and marinate lightly with mayonnaise. Arrange on a bed of lettuce or parsley. Mask with ½ package lemon Jello, pinch salt and ½ pint boiling water. When the Jello is firm and you are ready to serve it, beat lightly with fork, dropping in a few pieces of white grapes or maraschino cherries and place on top of salad. May be used as a vegetable salad by substituting potatoes instead of meat and small dices of red apple in Jello.—*Miss Beatrice Massie, Bloomington, Ill.*

MOLDED SALMON SALAD

One package lemon Jello prepared as directed on the face of package. After it starts to jell add 1 cup salmon, ½ cup diced celery, 6 stuffed olives or pimentos. Turn into mold and turn out on lettuce leaf and serve with mayonnaise or any desired dressing.—*Miss Aurelle Barclay.*

Relishes and Catsups

INDIAN RELISH

- | | |
|--|---|
| 1 peck ripe tomatoes (chopped and drained) | $\frac{1}{2}$ cup salt |
| 2 cups chopped celery | $\frac{2}{3}$ tablespoon white mustard seed |
| 6 onions | 2 tablespoons grated horse-radish |
| 3 red peppers (take out seeds and chop) | $1\frac{1}{2}$ quarts vinegar |
| $1\frac{1}{2}$ lbs. brown sugar | |

Do not cook or scald. Can in cold can and seal.

—Mrs. I. M. Artis.

UNCOOKED TOMATO RELISH

- | | |
|---------------------------|-----------------------------|
| Peel 1 peck ripe tomatoes | 2 cups chopped celery |
| Drain two hours | 2 cups brown sugar |
| Add | 3 cups vinegar |
| 6 onions | 1 cup salt |
| 3 red peppers | 2 ounces white mustard seed |

Mix thoroughly and seal in jars.—Mrs. Alice Musselman.

RIPE TOMATO RELISH

- | | |
|--|-------------------------|
| 6 ripe tomatoes | $\frac{1}{2}$ cup sugar |
| 2 onions | 1 teaspoon salt |
| 2 bunches celery | Pinch of pepper |
| Put on the stove 1 cup of mild vinegar | |

Heat till sugar is melted, let cool, then pour over the contents.—Mrs. E. A. Kinsinger.

RIPE TOMATO RELISH

- | | |
|------------------------------|-----------------------|
| 12 medium size ripe tomatoes | 2 tablespoons sugar |
| 4 red or 3 green peppers | 1 tablespoon cinnamon |
| 2 large onions | 3 cups vinegar |
| 2 tablespoons salt | |

Peel tomatoes and onions and chop separately very fine, add peppers chopped with other ingredients and boil $1\frac{1}{2}$ hours or until thick.—Mrs. L. E. Skaggs.

CORN RELISH

- | | |
|---------------------------------|---------------------------|
| 10 cups corn | 3 tablespoon black pepper |
| 3 tablespoon white mustard seed | 1 can red peppers |
| 3 tablespoon celery seed | 2 qts. vinegar |
| | 2 cups sugar |

Boil $\frac{1}{2}$ hour and seal.—Mrs. Fred Miller.

CORN RELISH OR SALAD

- | | |
|-----------------------------|-----------------------------|
| 18 large ears of sweet corn | 1½ lb. of "C" sugar |
| 2 green peppers | 2 teaspoons of mixed spices |
| 4 large onions (white) | (tied in sack) |
| ¼ lb. ground mustard | 2 quarts vinegar |
| 1 head cabbage | Salt to taste. |
| 1 red pepper (seeded) | |

Boil thirty minutes.—*Mrs. John I. Jarrett.*

CHOW CHOW

- | | |
|------------------------------|----------------------------|
| 1 gallon chopped cabbage | 2 chopped red peppers (the |
| ½ gallon chopped green | sweet one preferred) |
| tomatoes | 1 pint sugar |
| 1 pint chopped ripe tomatoes | 1 oz. celery seed |
| ½ pint chopped onions | ½ cup white mustard seed |
| ¼ pint grated horseradish | ½ oz. tumeric |
| 2 chopped green peppers | 1¼ quart vinegar |
| | ½ pint mixed spices |

Scald and can. Makes about 6 quarts.

—*Miss Eva J. Hall.*

PICCALILLI

- | | |
|----------------------------|------------------|
| 1 peck green tomatoes | 6 cups sugar |
| 1 head cabbage | 2 green peppers |
| 2 tablespoons mustard seed | 2 bunches celery |
| ½ cup mixed spices | ½ gal. vinegar |
| 3 onions | |

Boil 2 hours. Bottle hot. Chop tomatoes, sprinkle with salt and put in press over night. Next morning squeeze out of liquor and add to chopped cabbage, onions, celery and peppers and other ingredients.—*Mrs. E. C. Hinshaw.*

COLD CATSUP

- | | |
|-----------------------|---------------------|
| 1 peck ripe tomatoes | 1½ quarts vinegar |
| 2 cups chopped celery | 2 pints brown sugar |
| 6 chopped peppers | ½ cup salt |
| 6 chopped onions | |

Peel tomatoes without scalding, chop all ingredients separately. Thoroughly squeeze out juice of each to avoid fermentation. Then to pulp add the vinegar, sugar and salt, mix well and can.—*Mrs. Arthur Twenty.*

COOKED CATSUP

- | | |
|-------------------------|-------------------------------|
| 15 pints tomatoes | 1 onion |
| 3 pints vinegar | 2 sticks cinnamon bark |
| 4 pints sugar | 2 tablespoons of mixed spices |
| 2 red and green peppers | Salt to taste |
| (seeded) | |

Cook tomatoes and run through the colander before measuring. Remove peppers and onion before bottling and tie spices in a cloth.—*Mrs. Arthur Twenty.*

CHILI SAUCE

- | | |
|-------------------------|-------------------------------|
| 1 quart tomatoes | $\frac{1}{2}$ teaspoon cloves |
| 1 cup vinegar | 2 medium onions (cut fine) |
| $\frac{1}{2}$ cup sugar | 1 teaspoon salt |
| 1 teaspoon cinnamon | Little red pepper |

Cook until it thickens.—*Mrs. G. B. Dunlap.*

CHILI SAUCE

- | | |
|------------------------|--------------------------|
| 1 peck ripe tomatoes | 1 teaspoon powdered mace |
| 2 cups chopped onions | 1 teaspoon black pepper |
| 2 cups chopped celery | 1 teaspoon cinnamon |
| 2 cups sugar | 4 chopped green peppers |
| $\frac{1}{2}$ cup salt | 3 quarts vinegar |
| 4 oz. white mustard | |

Cook until thick enough to serve and bottle hot.

—*Mrs. F. E. Risser.*

Pickles

SPICED CANTALOUPE

Eight good sized cantaloupes.—Pare, cut in halves and let lay in vinegar 24 hours. Then to 1 quart vinegar, take 2 pounds sugar and plenty whole spices and boil all together until thoroughly transparent.—*Mrs. T. J. Twining, Bloomington, Ill.*

BEET SLAW

1 quart cooked chopped beets	1 teaspoon salt
2 quarts chopped raw cabbage	1½ cups sugar
	½ cup vinegar

Simmer on back of stove for an hour or so and fill into hot cans.—*Miss Helen Springer.*

SLICED CUCUMBER PICKLE

(Very Good)

To 6 quarts of sliced cucumbers take 1 quart of sliced onions, sprinkle with salt, let stand 3 hours and drain. 2½ cups vinegar, 1¼ cups sugar, 1 tablespoon pickling spices (in a bag) let boil a few minutes, put cucumbers in and cook 15 minutes and can immediately.—*Mrs. W. J. McClure.*

BEET PICKLES

Boil beets, peel and cut if too large for cans	1 teaspoon cinnamon essence
2½ cups sugar	½ teaspoon clove essence
3 cups vinegar	½ teaspoon celery seed

Tie seeds in small sack and allow mixture to boil; when boiling add beets and when liquid boils again, can in hot cans, adding a few pieces of horse radish to each can. Liquid cans about 3 quarts.—*Mrs. Susan Stephens.*

SWEET DILL PICKLES

About 50 cents worth of firm dill pickles, soak over night in cold water and next morning wipe dry and cut in 1 inch pieces. Boil following ingredients together 20 minutes: 1 pint vinegar, 3 pints granulated sugar, and about amount of stick cinnamon and whole cloves that can be purchased for 10 and 5 cents. Pour over pickles while hot and next morning pour off vinegar and reheat and pour over them again if liquid does not cover pickles add sugar and vinegar.—*Mrs. C. R. Ewins.*

CUCUMBER PICKLES

Cut pickles, leaving slight part of stem, then wash and drain and pack closely in stone jar. Make weak brine and heat to boiling heat and pour over pickles. Pour off and reheat for 4 mornings, then make a weak vinegar, add lump of alum size of hulled walnut, then heat to boiling heat and pour over pickles. Pour off and reheat this mixture for 2 mornings. On ninth morning pour off vinegar and drain pickles dry. Place in glass jars, adding 4 or 5 pieces of horse radish cut in small pieces and 2 pieces each of green and red chopped pepper. Heat to boiling, 1 cup white wine vinegar, 3 cups granulated sugar, 2 teaspoons cinnamon extract, $\frac{1}{2}$ teaspoon of clove essence, pour over pickles and seal hot. Cans 2 quarts.

—*Mrs. L. F. Stephens, Carlock, Ill.*

MUSKMELON PICKLE

Take ripe muskmelons, remove seeds and peeling and cut into pieces. Put in stone jar and cover with scalding vinegar and allow to stand until next day, pour off the vinegar, heat it and pour over muskmelon again. Repeat every day for 3 days. Weigh the melon and to every 5 pounds of melon add 3 pounds of white sugar and one quart white wine vinegar and spices to suit taste. Put all together and simmer until tender. The next day but one pour off the syrup and boil it down until there is just enough left to cover the melon.—*Mrs. S. D.*

MIXED PICKLE

1 head of cabbage	1 quart of carrots
1 quart of cooked string beans	3 green peppers chopped
1 quart of chopped onions	1 teaspoon celery seed
1 quart of corn	1 teaspoon mustard seed
1 quart of cooked lima beans	7 cups sugar
1 quart of small pickles	1 gallon vinegar

Put all together and boil until tender. Put into jars and seal.—*Mrs. Chas. Strubhar.*

TOMATO MANGO PICKLE

1 dozen large green tomatoes	(Pour boiling water over for
2 dozen green sweet mango	ten minutes) drain
peppers	3 bunches chopped celery
1 dozen onions chopped	1 tablespoon salt

Mix with the above:

3 pints vinegar	2 cups sugar
-----------------	--------------

Bring to boiling point, add all the mixture and boil 10 minutes.—*Donated by a friend.*

MIXED MUSTARD PICKLE

- | | |
|--------------------------------|------------------------|
| 1 quart cucumbers cut in cubes | 1 quart chopped celery |
| 1 quart chopped green tomatoes | 1 quart cauliflower |
| 1 quart (cubed onions) | 3 mango peppers |

Soak all in salt water 2 hours and then drain.

DRESSING FOR ABOVE

- | | |
|---------------------|---------------------------|
| 1 cup flour | 1 tablespoon celery seed |
| 1½ cups brown sugar | 1 tablespoon tumeric seed |
| 3 teaspoons mustard | |

Mix and add 2 pints vinegar. Boil and pour over pickles. If too thick thin with vinegar (not water).—*Mrs. Harvey Miller.*

SWEET PICKLED PEACHES OR PEARS

- | | |
|----------------|----------------------|
| 7 lbs. peaches | 1 cup water |
| 5 lbs. sugar | ¾ cup stick cinnamon |
| 1 pint vinegar | ¼ cup whole cloves |

Remove the skins from the peaches by paring or by dipping in boiling water, then in cold water. Place peaches in the hot syrup until they are well cooked. Reduce the syrup and with it, fill the jars to overflow. Close jar as in canning fruit.

—*Mrs. Homer Barclay.*

GREEN TOMATO PICKLE

- | | |
|------------------------------|--------------------------|
| 24 good sized green tomatoes | 4 tablespoons salt |
| 4 peppers | ½ cup white mustard seed |
| 8 onions | ground coarsely |
| 4 cups sugar | 1 tablespoon cinnamon |
| 8 cups vinegar | |

Chop all separate. Squeeze juice out of tomatoes and boil until thick.—*Mrs. L. E. Skaggs.*

GREEN TOMATO PICKLE

- | | |
|-----------------------|-------------------------|
| 1 peck green tomatoes | 1 cup red peppers |
| 1 cup celery | ½ teaspoon mustard seed |
| 1 cup onions | 2 cups sugar |
| 1 cup green peppers | 6 cups vinegar |

Chop and soak in salt water and drain. Put into a jar of cold vinegar.—*Mrs. B. F. Springer.*

Vegetable and Casserole Dishes

RICE PATTIES

½ cup rice cooked tender

Where cool add:

2 well beaten eggs

½ cup cracker crumbs

Salt and pepper to taste

Mold into "Patties" and fry in butter.—*Mrs. J. F. Spencer.*

FRIED CUCUMBERS

Pare large green cucumbers and cut in slices ¼ inch thick. Season slices with salt and pepper and dip in flour. Fry in drippings until each slice is very brown and tender.

—*Mrs. W. A. Coss.*

CORN FRITTERS

Add to 1 can of corn, 1 cup flour, 1½ teaspoons baking powder, yolks of 2 eggs beaten light, 1 teaspoon salt and fold in whites of stiffly beaten eggs. Fry in hot lard and drain on white paper.—*Mrs. W. J. McClure.*

CREAMED CARROTS

Wash and scrape carrots and cut in dices. Cover with boiling water and boil until tender. Drain and serve with cream sauce or melted butter. Sprinkle with chopped parsley.

—*Mrs. Tony Dirks.*

CREAMED ONIONS

Cook small onions (about one inch in diameter) until tender, and drain. Pour over them a thin white sauce. Add butter and garnish with parsley.—*Miss Margaret M. Dirks.*

CREAMED POTATOES

2 cups diced potatoes

1 teaspoon salt

2 tablespoons melted butter

Add just enough water to cook soft. Then add a creamed dressing made of ½ cup cream and 2 tablespoons flour.

—*Mrs. J. W. Yoder.*

CREAMED CABBAGE

Slice fine a small head of cabbage, season with salt and pepper. Cook in a saucepan with just enough water to keep from burning, drain. Take ½ cup sour cream, butter size of an egg, and tablespoon of flour, boil and pour over cabbage.

—*Mrs. J. R. Perry, Stanford, Ill.*

ESCALLOPED EGG PLANT

1 egg plant	Pepper, salt and celery seed
1 small onion (if desired)	3 cups buttered crumbs
1 egg	

Pare egg plant and cut in $\frac{1}{2}$ -inch cubes. Cook in very salty water (without cover on kettle) until egg plant is soft and brownish in color. Drain well, add well beaten egg, the pepper, salt, and celery seed to taste and onion chopped fine that has been fried in fat. Mix above well. Place half of buttered crumbs in buttered casserole, then egg plant mixture and remaining half of crumbs. Bake in oven 30 minutes.

—Miss Zelda C. Anthony.

BAKED POTATO

(In the Half Shell)

Bake large potato in a hot oven 45 or 60 minutes. Remove and cut potato lengthwise, remove pulp with care to prevent breaking shell. Cream pulp until light, add 2 tablespoons warm milk, 1 level tablespoon butter and salt to taste to each potato served. Cream again until very fluffy, put back into shell and bake until it browns. Serve at once.—Miss Zelda C. Anthony.

BAKED SWEET POTATOES

Peel and halve 6 medium sized sweet potatoes. Place in pan with the flat side up, sprinkle with a little salt, add $\frac{2}{3}$ cup sugar (brown or white), 1 tablespoon butter and 1 pint boiling water. Bake in oven and when nearly ready to remove from oven, place a marshmallow on each half. Serve hot.

—Mrs. R. L. Schertz.

STEAK EN CASSEROLE

Cut steak in pieces right size to serve; roll in flour and fry brown. Put in casserole and cover with a thin gravy. Cook slowly about 2 hours in oven.—Mrs. E. C. Hinshaw.

CASSEROLE LUNCH

$\frac{1}{2}$ lb. cold boiled ham	flavor
4 cooked potatoes	Salt and pepper to taste
1 green pepper	Cream and milk to moisten
Pimento and cheese to	

Put layer of diced potatoes in casserole then a layer of the ground ham and then cheese pimento, salt and pepper and when casserole is filled add milk to moisten and cover ingredients and bake $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.

—Mrs. F. L. Belsley, Washington, Ill.
(Handed in by a Danvers friend)

MACARONI AND TOMATOES

(Casserole Dish)

Boil 1 cup macaroni until tender. In a buttered casserole place a layer of the macaroni, add 1 tablespoon grated cream cheese, 2 tablespoons cooked tomatoes, sprinkle of minced onion, butter, salt and pepper to taste; continue until casserole is nearly full, add a thick layer of cracker crumbs and dots of butter over the top. Pour over mixture sufficient sweet milk to moisten all well and bake about 20 minutes or until nicely browned. Serve at once.—*Mrs. Lewis Stephens, Congerville, Ill.*

SCALLOPED OYSTERS

Butter casserole or pudding dish, next place a layer of rolled cracker crumbs, moisten with oyster liquor and milk; next place a layer of oysters, sprinkle with salt, pepper and butter. Continue until have quantity desired, using more oysters than crumbs and last add a thicker layer of cracker crumbs than others. Beat an egg, add to sufficient rich milk to moisten all well, pour over mixture, dot thickly with butter. Cover and bake 30 minutes, remove lid, brown and serve at once.

—*Mrs. R. L. Schertz.*

SCALLOPED OYSTERS AND CORN

Strain liquor off 1 can of cove oysters. Mix with 1 can corn, place a layer of rolled cracker crumbs in buttered casserole. Moisten with little oyster liquor and milk, add layer of oysters, sprinkle with salt, pepper and butter, then layer of corn, etc., finishing with layer of crackers. Pour over this mixture sufficient rich milk to moisten thoroughly. Bake same as scalloped corn and serve at once.—*Mrs. Walter Nafziger.*

VARIATION OF SAME DISH

A combination of salmon and corn may be used in same manner by adding 1 egg to salmon.—*Committee's Note.*

SPANISH RICE

1 cup washed rice	2 medium pimentos cut fine
2 cups tomato juice	1 teaspoon salt
2 cups water	1 tablespoon butter
2 medium onions cut fine	

Allow to come to boil on top of stove, then bake 1½ hours covered. Might be served in green pepper halves.

—*Mrs. E. M. Minnick.*

ESCALLOPED RICE

(Casserole Dish)

Put 1 cup uncooked rice in 4 cups rapidly boiling water, let cook until dry in double boiler. Combine 1 tablespoon butter, 2 of flour, add 1 cup boiling milk, let boil up, season with salt and paprika. Butter casserole, put in a layer of the cream sauce, one of rice, one of grated cheese. Repeat and lastly cover with bread crumbs and dots of butter. Pimentoes or green mangoes add to its flavor. Bake 30 minutes. This requires $\frac{1}{4}$ lb. of cheese. Serves 12 people.—*Miss Helen Springer.*

BOSTON BAKED BEANS

1 quart Navy beans	2 tablespoons molasses
1 tablespoon salt	1 cupful tomato juice
$\frac{1}{2}$ tablespoon mustard	$\frac{1}{2}$ pound fat pork
3 tablespoons sugar	

Cook beans on stove until swollen. Mix and bake slowly 8 hours.—*Miss Elsie E. Lamdin.*

HEINZ BAKED BEANS

Soak 1 gallon of navy beans 8 to 15 hours. Change water once, tepid water will hurry this process. Blanch in boiling water 2 minutes, place a small piece of bacon in bottom of can, then fill with beans, place small piece of bacon on top, cover with tomato sauce, hot. Seal as to cook in steam cooker. Cook $2\frac{1}{2}$ to 3 hours. Quantity, 18 pints.

TOMATO SAUCE

1 quart tomato pulp	$1\frac{1}{2}$ ounce of corn starch
Good $\frac{1}{2}$ pound of sugar	Add water to make 1
4 ounces of salt	gallon

Bring other ingredients to boiling heat, dissolve cornstarch in little cold water add to boiled mixture, then remove to back of stove and pour over each can of beans.—*Mrs. W. J. McClure.*

Egg Dishes

EGG GOLDENROD

Boil eggs until yolks are firm. Remove from shells, separate whites and yolks. Chop the whites fine. Make a cream sauce and add the whites to the sauce. Serve on toast. When ready to serve sprinkle the crumpled yolks over the top of the white sauce.—*Mrs. R. J. Williams.*

SHIRRED EGGS

Three heaping tablespoons flour, a pinch of salt. Make a batter with sweet milk and beat in 3 or 4 eggs. Put a large spoonful of lard into a skillet and when hot, pour in the batter and when baked brown underneath turn by cutting or shirring into pieces about the size of walnuts. This makes a nice breakfast dish when potatoes are scarce.—*Mrs. Tony Dirks.*

EGGS IN NEST

Separate as many eggs as needed and beat the whites to a stiff froth. Drop irregularly on a flat buttered baking dish, dust with salt and pepper, slide carefully the raw yolks into middle of whites and put a small bit of butter on each yolk. Place dish in hot oven 8 minutes, serve immediately. Individual baking dishes may be used.—*Mrs. J. W. Yoder.*

DEVEILED EGGS

6 eggs
3 teaspoons sugar
Dash white pepper
¼ teaspoon salt

Scant ½ teaspoon ground
mustard
3 teaspoons vinegar
1 good teaspoon thick sour
cream

Boil eggs 5 minutes. After they start boiling. Drain off water, cover with cold water. Remove shell, halve lengthwise. To the yolks add sugar, pepper, salt, mustard, vinegar and cream. Mix until smooth with a spoon. Carefully place mixture in each white. Season to taste as some vinegar is stronger than other.
—*"An Old-Fashioned Cook."*

DEVEILED EGGS

Boil 1 dozen eggs. When cool remove the shells, cut in half lengthwise and remove yolks. Rub yolks to a paste with 3 tablespoons vinegar, 1 teaspoon mustard, 1 saltspoon salt and 1 of pepper. To this add ½ cup of cold ham minced fine, then fill whites with this mixture and garnish with lettuce leaves.

—*Mrs. A. P. Tyner.*

CHEESE LOAF

1 lb. cheese ground
4 hard boiled eggs

½ dozen small Heintz sweet
pickles ground

Mash the yolks, chop whites fine. Mix all together and moisten with a little mayonnaise, add dash of pepper, (white) and little cayenne. Press in a mold or dish and set in a cool place an hour or so, then it is ready to slice. If desired add chopped pimento and chopped nuts.—*A Friend*.

CREAMED EGGS

Butter as many muffin pans as you wish to serve eggs. Break one egg in each pan, add salt and pepper to taste and 1 teaspoon cream on each egg. Set in oven until white of egg is set. Remove and serve immediately on buttered toast.

—*Mrs. J. W. Yoder.*

Sandwiches

TEA SANDWICHES

Cut brown bread in fancy shapes, stars, diamonds, etc. Spread with a layer of Philadelphia cream cheese and over this sprinkle a layer of finely chopped peanuts and place on top of each sandwich a cube of jelly.—*Mrs. Clark S. Jarrett.*

MARSHMALLOW AND PECAN SANDWICHES

1 cup pecans

12 marshmallows

Chop pecans as fine as possible; cut marshmallows and place in a double boiler to melt. When soft add nuts and spread on thin slices of Boston brown bread which is better baked in round loaves.—*Miss Hannah Alves.*

DREAM SANDWICHES

Cut slices of brick cheese about $\frac{1}{4}$ inch thick, place slices of cheese between 2 slices of sandwich bread. Season the cheese with salt and a little cayenne pepper, then place the sandwich in a gas range and allow to remain until the bread is toasted and the cheese melted.—*Miss Mary Evelyn Stephenson.*

PEANUT BUTTER SANDWICHES

Thinly sliced bread with butter spread generously

1 can peanut butter

Boiled mayonnaise dressing
Cucumber pickles

In mixing bowl beat into the peanut butter sufficient mayonnaise to make it creamy, the mayonnaise having been previously thinned with pickle juice, then stir in the finely chopped pickle and also olives if desired and spread on bread. Add lettuce leaf and other half of bread.

—*Miss Marjorie Robinson, Bloomington, Ill.*

PIMENTO AND CHEESE SANDWICHES

1 cup chopped cream cheese
1 can pimentos
2 hard boiled eggs
 $\frac{1}{2}$ green peppers

Dash of red pepper
 $\frac{1}{2}$ teaspoon salt
1 tablespoon olive oil or butter

Place pimentos in a chopping bowl with a tablespoon of the liquid in which they have been canned. Add eggs, cheese and green peppers. Chop these together until fine, then add butter or oil, salt, cayenne pepper and mash thoroughly, and it is ready to spread. Very little butter need be spread on the bread where oil or butter is used in the mixture.—*Miss Hannah Alves.*

DATE SANDWICHES

- | | |
|------------------------------|-----------------------------------|
| 1 package dates (seeded) | 1 cup rolled oats |
| Good $\frac{1}{2}$ cup sugar | $\frac{3}{4}$ cup lard and butter |
| 1 cup water | $\frac{1}{2}$ cup sour milk |
| Boil until juice thickens | $\frac{1}{2}$ teaspoon soda |
| 2 cups flour | Salt |

Mix dry the flour, oats and salt, dissolve soda in milk. Mix as any dough. Roll $\frac{1}{2}$ dough and place in 12-inch square or small oblong pan, pour over the cooled filling, place other half dough over top of filling and bake. Cut in oblong bars when ready to use.—*Miss Edna L. Dressler, El Paso, Ill.*

SANDWICH FILLINGS

1. Minced ham, pimentos and salad dressing.
2. Minced ripe olives, lettuce and salad dressing.
3. $\frac{1}{2}$ cake sweet chocolate and 1 tablespoon of butter, melted, and $\frac{1}{2}$ cup nuts.
4. 1 lb. raisins, $\frac{1}{2}$ lb. nuts. Put through a food chopper and moisten with lemon or orange juice.
5. Minced ham or chicken and mayonnaise and nuts.
6. Cottage or cream cheese and pimentos.
7. Whole wheat bread spread with butter and a paste made of 3 cooked figs, 6 English walnuts, and 1 teaspoon lemon juice.
8. $\frac{1}{2}$ of a hard cooked egg finely chopped and seasoned with $\frac{1}{8}$ teaspoon salt, $\frac{1}{8}$ teaspoon mustard, $\frac{1}{2}$ teaspoon vinegar and a few grains of pepper.
9. Two crackers spread with butter, one sprinkled with brown sugar and other with finely shaved sweet chocolate.
10. One cup shredded cocoanut, $\frac{1}{2}$ cup powdered sugar and orange juice to make a paste. Spread on brown bread.

—*Mrs. Eugene Nafziger.*

Yeast Breads

FLEISCHMANN'S YEAST BREAD

4 cups luke warm water	2 tablespoons fat
1 cake yeast	4 teaspoons salt
2 tablespoons white Karo syrup	3 pounds flour

Soak yeast cake in $\frac{1}{2}$ cup luke warm water (for every cup of liquid called for in recipe use $\frac{1}{4}$ cake yeast). Make sponge of liquid called for (deducting $\frac{1}{2}$ cup used for yeast) and $\frac{1}{2}$ of flour, add the syrup, fat, salt and soaked yeast. Beat vigorously and set aside in a place free from drafts over night. In the morning add remainder of ingredients and beat until stiff, let rise and make into loaves, let rise and bake. Makes four loaves.

NOTE.—Do not grease top of dough while in above process.

BREAD MADE WITH MILK

1 cup luke warm milk	1 teaspoon fat
$\frac{1}{4}$ cake yeast, (Fleischmanns)	1 teaspoon salt
2 teaspoons white syrup	3 cups flour

Proceed as with bread made of water. Makes 1 loaf.

NOTE.—Milk bread is more nourishing, more tender, of better flavor and more creamy in color. One half each of water and milk may be used.—*Miss Aurelle Barclay.*

HOME MADE YEAST BREAD

YEAST

1 cake Yeast Foam	1 pint flour
$\frac{1}{2}$ cup warm water	2 heaping tablespoons sugar
2 teaspoons flour	1 teaspoon ginger
Large handful hops	1 tablespoon salt

Soak yeast in water, when soft, stir in flour. Boil hops (in cloth sack) in enough water to have 1 quart when done. Scald flour, sugar, ginger and salt with hop water and stir well. When cool add yeast, stir let rise until light. Stir in sufficient corn meal to roll. Mark into squares or crumble. Let dry and keep in a glass can.

SPONGE

Small handful yeast	1 pint flour
$\frac{1}{2}$ cup warm water	1 quart boiling water

Soak yeast in warm water. Scald flour with boiling water (or potato water) and beat well. When cool add yeast, stir well and set in warm place overnight. In morning add 1 quart warm water, tablespoon each salt and sugar, little lard and flour. Let rise in sponge and proceed as any bread. Makes 3 or 4 loaves.

—*Mrs. J. H. Engel.*

SALT RISING BREAD

At night peel and slice real thin 2 Irish potatoes. Add 1 teaspoon salt, 2 tablespoons corn meal and 1 tablespoon sugar. Then add 1 quart boiling water. Keep in a warm place until morning. Then take out potatoes, add 1 cup boiling sweet milk and flour to make stiff batter. Set in vessel of warm water and let rise until light and fluffy. Requires 3 or 4 hours for this batter to get light. When light mix into dough and mold into loaves, let rise and bake. This bread requires more warmth than yeast bread.—*Mrs. Guy Brown, Carlock, Ill.*

WHITE BREAD**SPONGE**

$\frac{1}{4}$ cake yeast foam

1 cup luke warm water

Soak 2 hours, then mix flour to make a fairly stiff batter; let this rise until evening when it should be fairly light. Boil 1 medium sized potato, mash and add a scant half cup sugar, and salt enough for bread. Scald with potato water and 2 quarts boiling water, let cool, then add yeast, cover and set in a warm place over night.

DOUGH

In morning skim yeast and strain, then mix yeast with enough flour to make a sponge. When light add 1 level tablespoon lard and let rise twice. Makes 4 good loaves. Use care to use only fresh Yeast Foam.

GRAHAM BREAD

Make sponge same as for white bread and add a little extra sugar, 1 cup scalded milk (cooled to 90 degrees), 1 tablespoon lard and add about $\frac{1}{3}$ Graham flour with white flour to stiffen. Let rise same as white bread. Use care not to rise too much before baking as the bread will be coarse.

—*Mrs. T. S. Pease, Carlock, Ill.*

YEAST FOAM BREAD**(With Potatoes)**

$\frac{1}{2}$ cake yeast foam

$\frac{1}{4}$ cup warm water

1 quart luke warm water

1 cup sifted flour

2 medium sized potatoes

$\frac{1}{2}$ pint potato water

or same of clear water

1 tablespoon sugar

1 tablespoon salt

Soak yeast in water ($\frac{1}{2}$ cup water and add tablespoon flour when soft may be used, let rise until foamy). Make batter of water and flour. Boil potatoes and mash very fine, add with the half pint water. Stir in sugar, salt and flour if not right consistency. Beat until smooth, add yeast, let rise overnight. In the morning add flour to stiffen, knead about 20 minutes. Let rise, work down, let rise again. Make into loaves, let rise and bake. Makes 3 large or 4 loaves.—*Mrs. Harvey Miller.*

YEAST FOAM BREAD**SPONGE**

1 cake yeast foam
1 pint luke warm water

1 quart of flour

In evening soak yeast in luke warm water 20 minutes. Mix with flour to make a sponge of medium stiffness. Cover, set in a warm place and let rise over night.

DOUGH

Sponge
1 pint luke warm water
1 tablespoon salt
1 tablespoon sugar

1 tablespoon lard
2 quarts flour or amount required to make medium dough

In morning to the sponge add other ingredients and the flour which has been slightly warmed and knead about 20 minutes, let rise until double in size, (work down and let rise again) or mold into loaves at this time, let rise until light. Bake in moderate oven 45 to 60 minutes. Whole wheat or graham bread may be made by same recipe by using half white flour and half of other flour.—*Miss Katherine Crusius, El Paso, Ill.*

WORLD'S FAIR YEAST BREAD

1 quart luke warm water

Flour to make stiff paste

Beat well and add yeast. Stir well together. Set in warm place over night. In morning take out 1 cup of the sponge. Pour in quart fruit jar, pour over this $\frac{1}{2}$ cup granulated sugar, put on rubber and lid and set in cool place for next baking. To remainder of sponge add 1 quart luke warm water, 2 level tablespoons salt, small lump of lard and flour to stiffen. Knead well 20 minutes, let rise, work down, let rise again, make into loaves and bake. Makes 6 large loaves and pan light rolls.

WORLD'S FAIR YEAST

Method of making yeast is unknown to me but when one can get it from some one that uses it, it is very successful and should be used twice a week to get best results.

—*Mrs. A. P. Tyrner.*

LIQUID STARTER BREAD

3 fair sized potatoes and water in which they were cooked (a quart or more)
2 tablespoons finely mashed potatoes

1 level tablespoon salt
2 heaping tablespoons sugar
 $1\frac{1}{2}$ quarts boiling water

Let cool, add "starter liquid," stir well and take out "starter" (1 quart). In morning warm to luke warm before adding flour to stiffen, knead and proceed as for any bread. Makes 6 loaves.—*Mrs. Elmer Stephens, Carlock, Ill.*

ANOTHER LIQUID STARTER BREAD

STARTER

- | | |
|--|-----------------------------------|
| 2 medium sized potatoes boiled until tender, put through a sieve | water if not enough potato water) |
| 1 quart water in which they were boiled (add clear | 1 cake yeast foam |
| | $\frac{1}{2}$ cup sugar |

Set away in glass can 3 or 4 days.

LIQUID SPONGE

Boil 2 medium sized potatoes, mash very finely or put through a sieve, 1 quart water in which they were cooked and the "starter." Stir up well and set aside until morning.

DOUGH

In morning first take out 1 pint of the liquid for "starter" for the next baking. To remainder add 1 pint or more of luke warm water, salt and flour to make sponge as for other bread, mix well and let rise $\frac{1}{2}$ hour. Add flour to stiffen, knead 20 minutes, let rise, work down, let rise again. Make into loaves, let rise and bake. Makes about 5 loaves.

—Mrs. R. L. Schertz.

LIQUID STARTER BREAD, No. 3

YEAST PLANT

Soak 3 yeast cakes in a cup of tepid water, while 6 or 8 fair sized potatoes are boiling. When the potatoes are cooked soft, put them and a quart of the water in which they were boiled through a colander and add a teaspoon salt and two tablespoons sugar (rounding measure). When tepid add yeast cakes rubbed with a spoon to a smooth paste and place the whole in a stone jar and keep the contents at blood heat for 12 hours.

YEAST STARTER

- | | |
|------------------------------|--|
| Boil 3 medium sized potatoes | 3 quarts water including potatoes and potato water |
| 1 tablespoon salt | Add 1 quart of the yeast plant |
| 2 tablespoons sugar | |

Cover and leave over night. Next morning take out 1 quart of liquid, add 1 teaspoon salt and 2 teaspoons sugar. Put in a glass can and keep in a cool place. Should be renewed twice a week especially in summer. If it should get weak and slow to raise, grate a raw potato and add to the starter.

BREAD

1 quart of yeast starter

3 $\frac{1}{4}$ quarts flour

Make a soft sponge in morning, using $\frac{1}{3}$ of the flour, let raise till it bubbles rapidly. Then add the rest of the flour and knead thoroughly. Work down twice, allowing 1 hour between working. Let raise again and mold into loaves, let raise until double its size and bake 1 hour in a moderate oven. This will make 3 loaves.—*Mrs. Arthur Twenty.*

Coffee Cakes

COFFEE CAKE

2 cups of flour	1 tablespoon butter
2 teaspoons baking powder	2 egg yolks
Salt	$\frac{3}{4}$ cup milk and water mixed
1 scant cup sugar	2 egg whites

Cream sugar and butter, add yolks, alternate milk and water mixture with flour, etc., fold in well beaten egg whites. Flavor with vanilla if desired. Sprinkle with sugar just before putting in the oven and bake in oblong pan that will cut nice slices.

*Mrs. Christine Eheman,
402 East Market St., Bloomington, Ill.*

"HURRY UP" COFFEE CAKE

$\frac{1}{4}$ cup sugar	Pinch of salt
1 tablespoon butter	Flour to make stiff (like
Scant cup of milk	corn bread)
Heaping teaspoon baking powder	

Mix $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon and $\frac{1}{2}$ teaspoon butter, sprinkle on top and bake in moderate oven about 20 minutes.—*Mrs. Walter Nafziger.*

COFFEE CAKE ROLLS

Sift 1 quart flour in mixing bowl into which work 1 cup sugar and scant $\frac{1}{2}$ cup lard. Add 1 quart bread sponge and 1 beaten egg.

Add flour to make a soft dough. Let rise, form into rolls; let rise again, brush top with sweet cream, sprinkle with sugar and cinnamon. Bake $\frac{3}{4}$ hour in a slow oven.

—*Mrs. L. E. Beyer.*

COFFEE CAKE

1 $\frac{1}{2}$ quarts flour	$\frac{1}{2}$ cup sugar (more if liked
$\frac{1}{2}$ cup lard (scant)	sweeter)
2 eggs	1 cup raisins

Rub flour and lard together, make hole in center and break in eggs, put in sugar and raisins and enough yeast to mix same as bread. Let rise like bread, then roll to 1 inch in thickness and let rise again. When ready to bake moisten top with cream, sprinkle with sugar and cinnamon. Bake 45 minutes in moderate oven.—*Mrs. T. W. Slupianek, Greenville, Ill.*

COFFEE CAKE

4 handfuls of sponge
1 cup granulated sugar
1 teaspoon salt

2 whole eggs or 4 whites as preferred
1 good tablespoon of butter

To sponge add sugar, salt and butter and the well beaten eggs. Add flour to make dough smooth, but not as stiff as for light bread, set aside to rise, work down, let rise again, work into 4 cakes, let rise again. Bake and after taking from oven pour over tops, powdered sugar and milk mixed to a paste. Or use finely crumbed bread crumbs and add equal amount of sugar, season with cinnamon and nutmeg and lightly sprinkle tops before setting in oven.—*Miss Matilda Augspurger.*

CINNAMON ROLLS

2 cups bread sponge
1 cup sugar
1 tablespoon salt
1½ cups sweet milk

2 whole eggs
½ cup either melted lard or butter
Flavor with vanilla

In morning to the sponge add the sugar, salt, milk and well beaten eggs and lard or butter and estimating 6 cups of flour. Add vanilla to suite taste. Success of this recipe depends on not working dough too stiff. When dough has risen to 3 times its original size, divide into 3 parts, roll each out on a floured board, spread with melted butter, sugar and cinnamon. Roll up like a jelly roll and slice with a sharp knife. Put in buttered pan, let rise again and sprinkle with sugar, cinnamon and sweet cream and bake in a moderate oven. Doughnuts or coffee cake can also be made from same recipe if desired. Raisins may be added to rolls also.—*Miss Edna L. Dressler, El Paso, Ill.*

Nut, Brown and Corn Breads

ORANGE BREAD

- | | |
|---|---------------------------|
| Boil 1 cup sugar | Add: |
| $\frac{1}{4}$ cup water until a syrup is formed then add the rind of 3 oranges (cut fine) | 1 cup milk |
| Use only the yellow rind; | 3 cups flour |
| | 3 teaspoons baking powder |
| | Pinch of salt |

Bake 45 minutes. Makes one loaf.

—Mrs. W. J. Musselman.

CHOCOLATE BREAD

- | | |
|------------------------------------|---------------------------|
| 1 egg | 3 tablespoons cocoa |
| 1 cup sweet milk | 5 teaspoons baking powder |
| 1 teaspoon salt | About 3 cups flour |
| 3 tablespoons fat | $\frac{1}{3}$ cup nuts |
| $\frac{1}{4}$ cup granulated sugar | |

Bake in pan size the sandwiches are desired as this is a sandwich bread. Butter or spread with teaspoon jelly and serve with hot chocolate.—Miss Aurelle Barclay.

NUT BREAD

- | | |
|-----------------------------------|--------------------------------------|
| 4 cups flour | 2 cups sweet milk |
| 4 heaping teaspoons baking powder | 1 egg |
| $\frac{3}{4}$ cup sugar | 1 cup black walnuts or other walnuts |
| 1 teaspoon salt | |

Allow to rise 15 minutes before baking.

—Mrs. Walter Risser.

NUT BREAD

- | | |
|--------------------------|---------------------------|
| 1 cup granulated sugar | (Roll nuts in part flour) |
| $\frac{1}{2}$ cup butter | 3 cups of flour |
| 1 cup of milk | 3 teaspoons baking powder |
| 1 cup black walnut meats | 3 eggs beaten separately |

Let rise 20 minutes and bake slowly.

—Mrs. Metta F. Imhoff.

NUT BREAD

- | | |
|---------------------------|------------|
| 4 cups flour | 1 egg |
| 1 cup sugar | 1 cup milk |
| 6 teaspoons baking powder | 1 cup nuts |

Mix and sift dry ingredients. Add egg and milk, making a soft dough as for baking powder biscuits. Add nuts and turn into a loaf pan which has been well greased. Let stand for 20 minutes. Bake in a moderate oven 30 to 45 minutes. This makes two loaves.—Miss Marjorie Berg.

NUT BREAD

$\frac{1}{2}$ cup sugar	2 cups sour milk
1 tablespoon butter	1 rounding teaspoon soda
1 egg, beat together	Dissolved in milk
2 cups Graham flour	1 cup chopped nuts
1 cup white flour	

Let raise $\frac{1}{2}$ hour. Have oven hot. Bake slowly 1 hour and be sure it is well done.—*Mrs. H. C. Garrett, San Antonio, Texas.*

NUT BREAD

3 cups whole wheat flour	4 teaspoonfuls baking powder
1 cup white flour	2 cups sweet milk
$\frac{1}{2}$ cup sugar	1 egg
$\frac{1}{2}$ teaspoonful salt	1 cup nut meats

—*Mrs. Philip Ehemann.*

BROWN BREAD

$\frac{1}{2}$ (scant) cup sugar	1 cup white flour
$\frac{1}{2}$ cup molasses	2 cups Graham flour
2 cups sour milk	$\frac{1}{2}$ cup chopped raisins or nuts
2 teaspoons soda	1 teaspoon salt

Let stand $\frac{1}{2}$ hour and bake $\frac{3}{4}$ to 1 hour in a slow oven.
—*Miss Helen Springer.*

BOSTON BROWN BREAD

1 cup Graham flour	$1\frac{1}{2}$ cup milk
1 cup corn meal	5 teaspoons baking powder
1 cup ground rolled oats	1 teaspoon salt
$\frac{3}{4}$ cup molasses	

Steam $3\frac{1}{2}$ hours. Remove covers and bake $\frac{1}{2}$ hour.
—*Mrs. E. M. Minnick.*

STEAMED BROWN BREAD

One cup each of flour, graham flour and corn meal, 1 teaspoon soda, $\frac{2}{3}$ cup of molasses, $1\frac{1}{2}$ cup buttermilk or sour milk, a little salt, beat well, fill 3 pound cans a little more than half full, steam about an hour and bake 10 minutes.

—*Mrs. LeRoy Stephenson.*

CORN BREAD

Melt 1 tablespoon butter in pan	1 egg
1 cup sour milk	$1\frac{1}{2}$ scant cups corn meal
$\frac{1}{4}$ teaspoon soda	$\frac{1}{2}$ teaspoon salt
	1 teaspoon brown sugar

Dissolve soda in milk, beat until very light, add well beaten egg, mix dry ingredients, add butter, beat well and bake. Small recipe, only serves 3 people.—*A Friend.*

CORN BREAD

1 cup sweet milk	1 teaspoon salt
3 level teaspoons baking powder	1 ½ cups corn meal
2 level teaspoons sugar	½ cup white flour
2 tablespoons fat	1 egg

Mix ingredients, beat well and bake. 1 cup sour milk and 1 level teaspoon soda may be used instead of sweet milk and baking powder.—*Miss Aurelle Barclay.*

CORN BREAD

½ pint sour cream	1 teaspoon salt
½ cup buttermilk	2 cups corn meal
½ teaspoon soda	

Dissolve soda in cream and buttermilk, add salt and corn meal, beat well and bake as usual.—*Mrs. A. H. Otto.*

CRACKLING CORN BREAD

2 cups corn meal	cracklings from lard rendering
1 teaspoon salt	
1 teaspoon brown sugar	1 cup sour milk
1 heaping cup of finely cut	½ level teaspoon soda

Mix dry ingredients in mixing bowl, turn cracklings into center of meal, pour just enough boiling water over cracklings to moisten them, beat up milk and soda, add and mix up well. Shape into "dodgers" with hands and bake in quick oven.

—*Mrs. Susan Stephens.*

Light Rolls and Biscuits

LIGHT ROLLS (FLEISCHMANN'S)

1 cup milk	3 cups sifted flour
1 cake Fleischmanns yeast	$\frac{1}{2}$ teaspoon salt
1 tablespoon sugar	2 tablespoons lard or butter

Scald milk and when cooled, add yeast and sugar, let stand 10 minutes, then stir in $1\frac{1}{2}$ cup of the flour, the salt and shortening, stir first with spoon, add balance of flour and knead well with hands, let rise until double its bulk and make into rolls, let rise again and bake. Makes about 1 dozen rolls.

—Mrs. Byron Winters.

LIGHT ROLLS

$\frac{1}{2}$ cake yeast foam	1 pint luke warm water
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Soak yeast in water, add flour to make medium sponge as for bread, cover and set aside, using care to avoid chilling. In morning add to above sponge, $\frac{1}{2}$ pint luke warm water, 2 teaspoons salt, scant cup sugar, 3 tablespoons butter. Add flour to make a medium dough. When raised until double its size make into rolls and when light bake in a moderate oven 30 minutes.

—Miss Katherine Crusius, El Paso, Ill.

BAKING POWDER BISCUITS

$2\frac{1}{2}$ cups flour	Lard size of hens egg
$1\frac{1}{2}$ teaspoons baking powder	About 2 ladles of sweet milk
Salt	

Serves 4 people.—*A Friend of the Bureau.*

CREAM BISCUITS

2 cups flour	Sweet cream enough to moisten
2 teaspoons baking powder	
Pinch of salt	

Don't use the cream too thick. Quantity, 12 biscuits.

—Mrs. W. J. McClure.

SWEET CREAM BISCUITS

4 cups flour	2 teaspoons cream tartar
1 cup sweet cream	1 teaspoon soda
1 cup milk	1 teaspoon salt

Sift dry ingredients and add others. Use as little flour as possible in rolling dough out.—Miss Mamie Hay.

LITTLE YEAST BISCUIT

1½ cakes yeast foam
Good ½ cup luke warm
water

1 quart sweet milk
1 teaspoon salt
Flour

Soak yeast in warm water, when well dissolved (have flour in mixing bowl with a hollow in center) pour in bowl with the milk and salt and work up with the hands until about as stiff as bread dough. Place in greased pan, let rise over night, work out in morning size of a walnut. Bake in moderate oven. Dough can be kept in a cool place until it is all used.

—*Mrs. Susan Stephens.*

Buns and Breakfast Cakes

SPANISH BUNS

One scant cup butter and 2 cups brown sugar creamed. Add beaten yolks of 3 eggs, 1 cup cold water, $2\frac{1}{2}$ cups flour in which 2 rounding teaspoons baking powder, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg have been sifted. Fold in the beaten whites of 3 eggs. Bake in a large pan, cut in squares and serve warm.—*Mrs. Eugene Nafziger.*

BUNS

Dissolve 1 cake Fleischman's yeast and 1 tablespoon sugar in one cup luke warm water, add one cup milk scalded and cooled, 2 cups sifted flour, 2 tablespoons butter or lard, 1 teaspoon salt. Cover and set aside to raise in a warm place about $1\frac{1}{2}$ hours. When well risen add 1 cup raisins, enough flour to make a soft dough. Knead lightly, let raise again until double in bulk and mould and let raise again about one hour and bake.
—*Mrs. L. F. Oertwig.*

BUNS

1 pint bread sponge	$\frac{1}{2}$ cup sugar
1 pint cold water	Salt
$\frac{1}{2}$ cup lard	

Mix stiffer than for bread, let set in a cool place until evening, shape into small buns, set in cool place and bake the next morning.—*Mrs. C. C. Habecker.*

BUNS

2 cups bread sponge	Pinch of salt
$1\frac{1}{2}$ cups sweet milk	1 heaping tablespoon lard
$\frac{3}{4}$ cup sugar	Flour
2 eggs	

Mix and let rise again and then cut out with a cookie cutter and let rise again. Wash with milk and sugar to give a glaze. Bake 25 minutes.—*Mrs. Wm. Wilson.*

BUNS

Bread dough size of a large teacup, taken from the dough when in the large loaf. Place in mixing bowl, add 1 cup warm water, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, lard size of an egg. Mold in sufficient flour to make dough the consistency of bread dough. Set to raise in a cool place until night. Then mold into buns and place in a greased pan. Let raise over night and bake early in the morning.—*Mrs. J. C. Nafziger.*

RUSKS

Scant pint of sweet milk (Boil until reduced to a tea- cupful)	3 eggs
1 teacup of butter	1 cup yeast (as prepared for bread)
$\frac{1}{2}$ cup sugar	3 pints flour
	Salt

After milk is reduced to a cup take from stove, add butter, sugar, well beaten eggs, then yeast and $2\frac{1}{2}$ pints flour, beat thoroughly, let rise until light, then add remaining $\frac{1}{2}$ pint flour, let rise again and work into small rusks, let rise and bake. Success of recipe depends on thorough beating while mixing.

—Mrs. Madgalena Lackey.

CORN MEAL MUFFINS

$1\frac{1}{3}$ cups flour	1 cup sour milk
$\frac{2}{3}$ cup corn meal	$\frac{1}{2}$ level teaspoon soda
$\frac{1}{2}$ teaspoon salt	1 egg
2 teaspoons baking powder	1 rounding tablespoon
1 rounding tablespoon brown sugar	butter

Mix dry, flour, corn meal, salt, baking powder and sugar, beat soda and milk until light, add beaten egg and dry ingredients, beat well, add melted butter and bake 15 or 20 minutes in muffin pan.—Miss Edna L. Stephens.

MUFFINS

2 cups of flour	1 egg
2 teaspoons baking powder	1 cup sweet milk
1 teaspoon of sugar	1 tablespoon of butter

Bake in quick oven. One tablespoon corn meal added and using 1 tablespoon less flour is also good.

—Mrs. L. Lathbury.

MUFFINS

3 cups flour	2 eggs
4 teaspoons baking powder	$1\frac{1}{2}$ cups milk
$\frac{1}{2}$ teaspoon salt	2 tablespoons melted butter
2 tablespoons sugar	

All measurements level.—Mrs. Homer Barclay.

GRAHAM MUFFINS

$1\frac{1}{4}$ cups Graham flour	1 egg
$\frac{1}{2}$ cup flour	3 tablespoons melted butter
Scant $\frac{1}{4}$ cup sugar	5 level teaspoons baking powder
1 teaspoon salt	
1 cup rich milk	

Mix and sift dry ingredients, add milk gradually, the well beaten egg and melted butter. Bake in buttered gem pans in hot oven 25 minutes.—Mrs. Ansel F. Stubblefield, McLean, Ill.

GRAHAM GEMS

2 cups Graham flour	1 cup milk
$\frac{1}{4}$ cup sugar	1 egg
$\frac{1}{4}$ teaspoon salt	1 tablespoon melted butter
3 level teaspoons baking powder	

—Mrs. Homer Barclay.

GRAHAM GEMS

2 cups Graham flour	1 tablespoon sugar
1 cup wheat flour	1 teaspoon salt
2 teaspoons baking powder	

Make a soft batter with sweet milk and add an egg. Bake in gem pans.—Mrs. L. F. Oertwig.

GRAHAM GEMS

2 tablespoons lard	$\frac{1}{2}$ cup sour cream
2 tablespoons sugar	1 teaspoon soda
1 egg	Pinch of salt
$1\frac{1}{2}$ cups buttermilk	

Stiffen with graham flour until it drops from spoon.

—Mrs. J. J. Zook.

WAFFLES

$2\frac{1}{2}$ cups white flour	2 cups sweet milk
3 teaspoons baking powder	2 eggs
1 teaspoon salt	$\frac{1}{4}$ cup melted butter

Mix and sift dry ingredients, beat yolks of eggs until light, mix with the milk, add flour mixture, then melted butter, beat well and then fold in the whites last.—Mrs. R. L. Schertz.

BREAKFAST CAKES

$1\frac{1}{2}$ cups flour	Pinch of salt
$\frac{3}{4}$ cup prepared buckwheat	2 cups clabber milk (it must be clabber milk)
1 tablespoon sugar	$\frac{1}{2}$ cup water
1 good level teaspoon soda	

Mix all together and beat well. 1 tablespoon batter to a cake.
—Mrs. Charles Stephens, Congerville, Ill.

PANCAKE FLOUR

1 cup Graham flour	$\frac{1}{2}$ teaspoon salt
1 cup corn meal	$\frac{1}{2}$ teaspoon sugar
1 cup wheat flour	1 teaspoon soda

Mix with sour or buttermilk.

—Mrs. L. F. Oertwig.

BUCKWHEAT CAKES

1 quart warm water
1 cup wheat flour
 $\frac{1}{2}$ yeast cake
2 tablespoons sugar
Salt

Buckwheat to make a stiff
batter
In morning add $\frac{1}{2}$ teaspoon
soda

—Mrs. L. F. Oertwig.

CONVERSATION MUSH

1 qt. boiling water
2 cups corn meal
1 cup bran

1 cup dried fruit
(Raisins, prunes, figs or
dates)

Into water stir corn meal and bran, let simmer $1\frac{1}{2}$ hours, then add fruit. Serve with milk or cream. Salt to taste.

—Mrs. H. Musselman.

FERMENTITY

$2\frac{1}{2}$ medium teaspoons of Lewis
lye

1 gallon water
6 pints dry wheat

Let water and lye come to a boil, add wheat and boil until wheat gets a little slick, remove from fire and wash through several waters until the water looks clear. Return to stove in clear cold water and boil until soft, changing water several times again while cooking. Keep in a cool place and heat as needed, add butter and serve with cream and sugar.

—Mrs. Jno. Wilson.

CINNAMON TOAST

$\frac{1}{3}$ cup brown sugar

2 teaspoons cinnamon

Slice bread and spread with butter. Sprinkle with mixed cinnamon and sugar to which a teaspoonful of butter has been added. Toast or heat in a hot oven. This is a substitute for coffee cake and is quickly made and tastes delicious.

—Mrs. Sophia Vercler.

CINNAMON STICKS

$\frac{1}{3}$ cup sugar
Bread

2 teaspoons cinnamon
Butter or substitute

Cut bread into slices, then into strips or triangles, then butter lightly with butter on both sides, sprinkle with or roll in the mixture of sugar and cinnamon and toast in hot oven until crisp and serve with bake apple.—Miss Aurelle Barclay.



Cake Fillings

FROSTING

1 cup confectioners sugar
1 tablespoon dry cocoa

Butter size of walnut

Cream, then add strong coffee until right consistency to spread. Flavor with vanilla.—*Miss Nell Pearce.*

NUT CARAMEL ICING

1 cup brown sugar
 $\frac{1}{4}$ cup white sugar

$\frac{1}{8}$ cup cold water

Boil until it spins a thread. Pour over 2 stiffly beaten egg whites, add 1 cup chopped nuts. Beat and spread.

—*Miss Margret M. Dirks.*

FIG FILLING

One pound figs, chop fine and put into stew pan on the stove. Pour over them a teacup of water. Add $\frac{1}{2}$ cup sugar. Cook together until soft and smooth. When cold spread between layers of cake.—*Mrs. Fred Miller.*

YELLOW CAKE FROSTING

Two tablespoons melted butter. Add powdered sugar until thick. Break into this one egg and beat all together. Add enough powdered sugar to make right thickness to spread on cake.—*Mrs. Fred Miller.*

FUDGE FILLING

1 cup brown sugar
 $\frac{1}{8}$ cup sweet milk
1 teaspoon butter

1 tablespoon grated chocolate
 $\frac{1}{2}$ teaspoon vanilla

Heat sugar and milk together, boil about 4 or 5 minutes, stirring all the time, add butter, boil 4 minutes longer. Remove from fire, add chocolate and vanilla. Beat slightly and spread.

PLAIN ICING

One egg white. Add 5 rounding tablespoons powdered sugar one at a time, beat until smooth, add few drops of flavoring and spread. Both of above are for a one layer cake only.

—*Miss Edna L. Stephens.*

MARSHMALLOW FILLING

1 $\frac{1}{2}$ cups sugar	1 egg white
$\frac{1}{2}$ cup water	6 marshmallows
1 tablespoon corn syrup	Flavoring

Boil sugar, water and syrup until it spins a thread, beat white of egg stiff, add marshmallows, then gradually add syrup a tablespoon at a time, beating constantly with Dover egg beater. Let syrup boil constantly until all is used. This icing will keep several days.—*Mrs. J. H. Dressler, El Paso, Ill.*

MARSHMALLOW ICING

2 cups sugar	1 dozen marshmallows
$\frac{1}{2}$ cup water	$\frac{1}{4}$ teaspoon vanilla
2 egg whites	

Cook sugar and water without stirring until syrup spins a thread, pour slowly over beaten whites. Have marshmallows melting over a pan of boiling water, add to icing, flavor and beat until smooth, spread very thickly over cake.

—*Mrs. T. W. Slupianek, Greenville, Ill.*

SEA FOAM ICING

2 cups brown sugar	$\frac{1}{2}$ cup water
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Boil until it spins a thread, pour slowly over the beaten white of one egg. Flavor with vanilla to taste and beat until cool.

—*Mrs. W. W. Jones.*

CARAMEL ICING

2 $\frac{1}{2}$ cups of light brown sugar	$\frac{1}{4}$ cup cream
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Cook until it forms a soft ball in water, add 1 tablespoon of butter and remove from fire, add 1 teaspoon vanilla and beat until right to spread.—*Mrs. A. E. Scharfberg.*

CARAMEL ICING

1 cup brown sugar	$\frac{1}{2}$ cup sweet cream
$\frac{1}{2}$ cup white sugar	Flavor if desired

Boil until it spins a thread and when cool beat well and spread on cake.—*Mrs. I. J. Yoder.*

PINEAPPLE FILLING

1 small can grated pineapple	1 teaspoon lemon juice
$\frac{1}{2}$ cup sugar	1 egg yolk
1 tablespoon flour	

Cook and spread between layers and on top of cake.

—*Miss Lula Salzman.*

PINEAPPLE FILLING

Small can grated pineapple
(Same amount of cooked
fresh pineapple that has
been grated may be used)
 $\frac{1}{2}$ cup pineapple juice

(Add water if needed to
make one-half cup)
 $\frac{1}{2}$ cup granulated sugar
1 rounding tablespoon of corn
starch dissolved in water
1 well beaten egg yolk

Heat sugar and juice, add cornstarch and cook until thick.
Add yolk and pineapple and cook a few minutes. Cool before
using on cake.—*Mrs. C. R. Ewins.*

Mixed and Sponge Cakes

DELICATE CAKE

2 cups of sugar
½ cup of butter
1 cup of sweet milk

2 ½ cups flour sifted with 2
heaping teaspoons of bak-
ing powder
Whites of 4 eggs

Beat stiffly and fold in lightly last. Flavor with vanilla.
—Mrs. A. R. Berg.

SUNSHINE CAKE

Whites of 8 eggs
Yolks of 4
Beat separately
1 ¼ cups sugar
Sift several times

1 cup Swansdown cake flour
Sift several times
1 scant teaspoon cream tar-
tar

Beat whites until foamy, add cream tartar and beat until very stiff and dry, beat in gradually the sugar and flavoring (vanilla or as desired) then the well beaten yolks and lightly fold in flour last. Bake in floured pan until it settles after rising in baking, allow pan to rest on some small blocks if not provided with rests, until cake leaves pan of itself.

—Mrs. R. L. Schertz.

LEMON FILLING CAKE

1 ⅓ cups sugar creamed with ½ cup butter, add 1 cup cold water and beat thoroughly, then add 2 teaspoons Dr. Price's baking powder sifted with 2 cups flour. Beat three minutes and lastly add 2 well beaten eggs. Bake in two layers.

FILLING FOR CAKE

Yolks of 3 eggs
Juice of 1 large lemon

1 small cup sugar

Mix all together, place on stove, stirring constantly until it comes to a boil. When cool spread between layers.

—Mrs. Frank Vance.

POPULAR WHITE CAKE

1 cup powdered sugar
1 cup granulated sugar
½ cup butter
1 cup sweet milk

3 cups flour
2 teaspoons baking powder
Whites of 3 eggs
Beat well

FILLING

1 cup sugar
¼ cup sweet milk
¼ cup Karo syrup

1 square of chocolate
A lump of butter

Cook until it makes a soft ball in water.

—Mrs. R. H. Norton, Bloomington, Ill.
(Given by Mrs. C. R. Stuckey)

FRENCH CREAM CAKE

- | | |
|-----------------------------------|--------------------------|
| 1 ½ cups flour | 5 tablespoons cold water |
| 1 rounding teaspoon baking powder | 1 cup granulated sugar |
| 3 eggs | 1 teaspoon lemon extract |

Beat eggs, add water, beat in sugar, add flour and flavor and bake in 2 layers.

FILLING

- | | |
|--------------------------|-------------------------|
| ½ cup granulated sugar | 1 teaspoon butter |
| 1 tablespoon corn starch | 1 egg white |
| 1 cup boiling water | Few drops lemon extract |

Mix dry, the sugar and corn starch, add water, butter, cook until thick. Take from stove, add beaten egg white, flavor and ice between layers and top of cake. Use while fresh.

—Miss Edna L. Stephens.

NEVER FAIL CAKE

- | | |
|---|---------------------------|
| 1 ½ cups sugar | 1 cup water |
| ½ cup butter | 2 teaspoons baking powder |
| 3 eggs (beat yolks and whites separate) | 2 ½ cups flour, vanilla |
| | Add whites last |

—Mrs. Homer Barclay.

PORK CAKE (LARGE)

- | | |
|-------------------------|--------------------|
| 2 cups fat pork, ground | 1 cup molasses |
| 1 cup boiling water | 1 teaspoon soda |
| Cook and cool, add | 4 cups flour |
| 2 cups brown sugar | Flavor with nutmeg |

—Mrs. B. F. Springer.

CREAM CAKE

- | | |
|-------------------|--------------------------|
| 1 cup sweet cream | 1 ½ cups flour |
| 1 cup sugar | 1 teaspoon baking powder |
| 2 eggs | Flavor as desired |

Bake in loaf or layers.—Mrs. W. J. McClure.

COCOANUT CAKE

- | | |
|------------------|---------------------------------|
| 2 cups sugar | 3 level teaspoons baking powder |
| ¾ cup butter | 6 egg whites |
| 1 cup sweet milk | 1 teaspoon vanilla |
| 3 cups flour | |

Cream sugar and butter well, sift flour and baking powder and add alternately with the milk and then beat well. Add the whites of eggs, also well beaten, and the vanilla. After cake is in long loaf pan sprinkle with cocoanut or ground nuts and bake. Better baked in oil oven.—Miss Lula Salzman.

WALNUT CAKE

Cream $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, add 1 whole egg and yolks of 2 eggs, and 1 cup sweet milk. Roll 1 cup chopped nuts in 1 tablespoon flour, then add 3 cups flour sifted with 2 teaspoons baking powder. Add to the creamed butter, milk and egg mixture, stir well, flavor with lemon extract and bake in a loaf.

FILLING

Beat the 2 egg whites, add $1\frac{1}{2}$ cups powdered sugar and $\frac{1}{2}$ lb. marshmallows cut fine. Sprinkle walnut meats on top of cake.—*Mrs. George Curry.*

RAISIN CAKE

2 $\frac{1}{2}$ cups flour level measure	1 cup water in which the
1 cup of sugar	raisins were cooked
$\frac{1}{2}$ cup butter or lard	3 tablespoons molasses
1 cup raisins cooked until	1 teaspoon soda
tender	1 teaspoon cinnamon
	1 teaspoon cloves

Cream sugar and butter, add raisin water, dissolve soda in molasses, add it and spices, also flour and fold in cooked raisins last. Batter will be thinner than other cakes.

—*Mrs. Cele Daniel.*

JAM CAKE

2 cups flour	3 egg yolks
1 teaspoon cinnamon	$\frac{1}{2}$ cup sour cream
$\frac{1}{2}$ teaspoon nutmeg	1 teaspoon soda
$\frac{1}{2}$ teaspoon cloves	1 cup any kind of jam
1 cup granulated sugar	3 egg whites
$\frac{1}{2}$ cup butter	Add jam last

—*Mrs. G. W. Springer.*

MAPLE CAKE

$\frac{1}{2}$ cup butter or substitute	2 eggs beaten light
2 cups maple sugar	$\frac{2}{3}$ teaspoon soda
1 cup buttermilk	2 teaspoons baking powder
2 $\frac{1}{2}$ cups cake flour	$\frac{1}{2}$ teaspoon ginger

Cream butter and gradually add sugar crushed fine, add the eggs beaten light without separating, dissolve soda in the buttermilk and add alternately with the flour which has been sifted, measured and sifted again with the ginger and the baking powder. Bake in a tube pan about 50 minutes.

—*Miss Emma Rassbach.*

MARBLE CAKE**WHITE PART**

1 ½ cups sugar
 ½ cup butter
 ½ cup sweet milk
 2 ½ cups flour

2 rounding teaspoons baking powder
 1 ½ teaspoons vanilla
 Whites of 4 eggs

DARK PART

Use brown sugar in place of white, yolks in place of whites and 1 teaspoon cinnamon and nutmeg, ½ teaspoon cloves and allspice in place of vanilla. Drop by spoonfuls into loaf pan or layers.—*Mrs. Lydia A. Yoder.*

BROWN STONE FRONT

2 cups sugar
 1 cup butter
 2 eggs
 1 cup milk
 3 ½ cups flour

2 teaspoons baking powder
 ½ cup cocoa or ¼ cake chocolate
 1 teaspoon soda
 ½ cup water

Cream butter and sugar, then add as written above. Use ½ cup boiling water with soda and chocolate. Beat until creamy. Always add 4 or 5 tablespoons of flour to creamed butter and sugar before adding rest of mixture.—*Miss Hannah Alwes.*

WATERMELON CAKE**White Part:**

One cup butter
 1 cup milk
 2 cups sugar
 3 ½ cups flour
 3 teaspoons baking powder
 1 teaspoon lemon extract
 Whites of 8 eggs

Red Part:

1 cup red sugar or use white sugar and cake coloring
 ½ cup butter
 ⅔ cup milk
 2 cups flour
 2 teaspoons baking powder
 1 cup raisins

Bake in form with tube in center. Place the red part in center with white part around outside.—*Mrs. Fred Miller.*

POTATO CAKE

2 cups sugar
 1 cup butter
 4 eggs well beaten
 ⅔ cup sweet milk
 ½ cup chocolate dissolved in hot water

1 teaspoon vanilla
 1 cup mashed potatoes made smooth with a little milk
 2 ½ cups flour
 2 ½ teaspoons baking powder
 1 cup nuts chopped fine

This is a large cake and should be baked slowly.

—*Mrs. Arthur Otto.*

CHECKERBOARD CAKE

2 cups white sugar	2 heaping teaspoons baking powder
$\frac{3}{4}$ cup butter	4 cups flour
1 cup of milk (or half milk and half water)	

Cream sugar and butter, add milk, sift baking powder and flour, beat together, then divide batter into 2 equal portions. To one part add 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon each of nutmeg, cloves and allspice (2 teaspoons grated chocolate if desired) and the well beaten yolks of 3 eggs. To the other part of batter add the stiffly beaten whites of 3 eggs and 1 teaspoon vanilla. Have ready 3 square greased and floured cake pans and set in a row. Around the edge of the first one place a band of the dark batter 1 inch in width, then a 1-inch band of the white, batter inside of this, continue until pan is filled. In the second, first place a band of the white batter, then the dark as before and the third start with the dark batter and when baked place together in same manner and between layers and over top use plain white icing thinly.—*Mrs. Lydia A. Yoder.*

THE MOST POPULAR CAKE IN AMERICA

1 egg	1 cup sour milk
1 $\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{2}$ teaspoon soda	$\frac{1}{2}$ cup melted butter or lard
2 tablespoons Bunte's cocoa	1 teaspoon vanilla
1 cup sugar	

Beat egg until light, gradually add sugar, then add melted shortening (butter) and sour milk in which the soda has been dissolved. Sift flour, cocoa and baking powder. Add vanilla; pour in three small layer cake pans and bake in moderate oven about 25 minutes. Never use chocolate. Use Bunte cocoa instead or any other good cocoa.—*Mrs. Wm. Fislar.*

QUICK CAKE

Break 2 eggs into a cup, and then fill remainder of cup with sweet cream. Put into bowl and beat well and add 1 cup of sugar, 2 cups flour, 1 teaspoon baking powder and flavor to taste. This cake may be served with frosting, sauce or banana filling.

—*Mrs. Henry Dressler, El Paso, Ill.*

SMALL WHITE CUP CAKE

1 $\frac{1}{2}$ cups flour	1 cup sugar
2 teaspoons baking powder	

Sift all together. Whites of 2 eggs unbeaten in a cup, add melted butter to make the cup $\frac{1}{2}$ full, then finish filling the cup with sweet milk. Add flavoring and beat all 5 minutes.

—*Miss Eva J. Hall.*

CUP CAKE (YELLOW)

- 1 cup granulated sugar
 Add 1½ cups flour
 2 teaspoons baking powder

- 1 egg in cup and beat, then
 add butter to fill cup ½ full
 add sweet milk to fill the cup

Mix flour, sugar and baking powder. Pour in the liquid and beat 3 minutes. Add extracts and bake in two layers. More than 1½ cups flour may be added if a loaf cake is desired.

—Mrs. Emma P. Garvey.

SPONGE CAKE

- 2 cups flour level
 1 heaping teaspoon baking
 powder
 ⅓ teaspoon salt

- 1 cup of sugar
 ½ cup of milk
 2 eggs
 Flavor with lemon extract

Makes 2 layers and may be iced or not as desired.

—Mrs. Lloyd Radcliff.

SPONGE CAKE

Six eggs beaten separately, add 1 cup sugar to each and beat, then add whites and yolks together and beat again, then add 2 cups of sifted flour to which has been added 2 teaspoons cream tartar. Dissolve 1 teaspoon soda in 1 cup (less 2 tablespoons) of boiling water, stir lightly into other ingredients and flavor with lemon extract.—Mrs. A. H. Otto.

ROLL CAKE

- 4 eggs
 1 cup granulated sugar
 2 tablespoons sweet milk

- 1 cup flour
 2 teaspoons baking powder

Spread very thin in a baking pan and when baked spread with jelly and roll.—Mrs. Samuel Perry.

JELLY ROLL

- 6 eggs beaten separately
 2 cups sugar
 1 cup boiling water

- 2½ cups flour
 2 teaspoons baking powder

Bake in a shallow pan and when done spread with jelly and roll.—Mrs. L. F. Oertwig.

MOCK ANGEL FOOD CAKE

- 1 cup of sugar
 1 cup of flour and a little over
 2 teaspoons baking powder

- 1 cup milk
 Whites of 2 eggs
 Flavor with vanilla or lemon

Sift sugar, flour and baking powder five times, heat milk nearly boiling. Set aside while preparing dry ingredients, mix well, fold in egg whites, add flavoring and bake in small loaf pan.

—Mrs. W. H. Ayres.

THREE EGG ANGEL FOOD

1 cup sugar	$\frac{1}{8}$ teaspoon salt
$1\frac{1}{3}$ cups flour	$\frac{2}{3}$ cup scalded milk
$\frac{1}{2}$ teaspoon cream tartar	1 teaspoon vanilla
3 teaspoons baking powder	Whites of 3 eggs

Sift dry ingredients 4 times, pour on gradually the scalded milk, add flour, mix well and fold in whites of eggs beaten until light, add vanilla, bake in unbuttered tin in moderate oven 45 minutes.—*Mrs. J. H. Engel.*

ANGEL FOOD CAKE

1 cup of flour sifted 5 times before measured	1 cup of egg whites beaten until foamy, then add 1 teaspoon cream tartar and beat until stiff and 1 tea- spoon of flavoring
$1\frac{1}{2}$ cups sugar sifted before measured	

Fold in sugar in the beaten egg whites and then fold in flour. Bake about 45 minutes in an ungreased cake pan.
—*Miss Virgil M. Cooper.*

ANGEL FOOD CAKE

$1\frac{1}{2}$ cups granulated sugar	1 heaping cup sifted flour, (or all that will stay on cup)
1 pint egg whites	
$\frac{3}{4}$ teaspoon cream of tartar	

Beat eggs until foamy, add cream tartar, continue beating until very dry, fold in sugar gradually and very slowly, fold in flour lightly and slowly, and flavor with 1 teaspoon lemon and $\frac{1}{4}$ teaspoon of almond extract. Bake in a dry pan 40 minutes in a moderate oven. Take from oven, invert pan on two saucers and allow cake to release itself.

—*Mrs. J. E. Morrison, Bloomington, Ill.*

EGGLESS CAKE

1 cup brown sugar	Spices to taste
1 cup sour milk	1 cup raisins
1 teaspoon soda	2 cups flour
$\frac{1}{2}$ cup butter	

—*Mrs. B. F. Springer.*

EGGLESS CAKE

1 cup sugar	2 teaspoons cocoa
$\frac{1}{2}$ cup butter	1 teaspoon soda
1 cup milk	1 teaspoon baking powder
1 teaspoon cinnamon	2 cups flour

—*Mrs. H. L. Stuckey.*

EGGLESS CAKE

½ cup butter	4 tablespoons grated chocolate dissolved in little boiling water
1 cup sugar	1 cup dates or raisins
1 cup sour milk	½ cup nut meats
1 teaspoon soda	1 teaspoon vanilla
2 cups flour	
1 teaspoon cinnamon	

FILLING

Cream ½ cup butter and 2 cups powdered sugar and add 5 tablespoons grated chocolate in 4 tablespoons cold coffee. Beat good and do not use until cake is cold.

—*Mrs. Floyd Sebastian.*

EGGLESS CAKE

1 ½ cups sugar	2 teaspoons cinnamon
½ cup lard	2 teaspoons cloves
1 ½ cups water	1 teaspoon ginger

Mix all together and boil, set aside to get cold and mix in flour to make batter stiff as usual loaf cake and with the flour add 1 teaspoon soda and 1 ½ cups raisins. Bake in loaf or layers.

—*Mrs. H. M. Hedrick.*

BUTTERMILK CAKE

1 cup sugar	1 teaspoon cloves
¾ cup butter	1 teaspoon cinnamon
1 egg	1 cup raisins
2 cups flour	1 cup currants
1 level teaspoon soda	1 cup walnuts
1 cup buttermilk	

Bake in long loaf pan.—*Mrs. Arthur Twenty.*

BUTTERMILK CAKE

2 cups brown sugar	1 teaspoon soda
1 cup white sugar	Flour
¾ cup shortening	1 teaspoon each of ginger, cinnamon and cloves
2 eggs	1 cup raisins or currants
1 ½ cups buttermilk	

Cream sugar and shortening, add well beaten eggs, dissolve soda in buttermilk, add flour to make batter that will hardly drop from spoon and sift with the flour the spices, lastly add fruit well dredged in flour. Bake in moderate oven 2 hours. (1 ½ cups cold coffee and 3 teaspoons baking powder may take place of buttermilk and soda.)

—*Mrs. Albert Builta, Congerville, Ill.*

Apple Sauce, White and Spice Cake

APPLE SAUCE CAKE

Cream together 1 cup sugar	$\frac{1}{4}$ teaspoon nutmeg
$\frac{1}{2}$ cup shortening	1 cup raisins
$\frac{1}{2}$ teaspoon cloves	Salt spoon of salt
1 teaspoon cinnamon	

Dissolve 1 teaspoon soda in a little warm water. Stir into 1 cup of sour apple sauce. Beat all thoroughly, add $1\frac{3}{4}$ cups flour.—*Mrs. E. C. Hinshaw.*

APPLE SAUCE CAKE

1 cup sugar	$\frac{1}{2}$ cup boiling water
$\frac{1}{2}$ cup lard	1 cup raisins
1 cup cold unsweetened apple sauce	$\frac{1}{2}$ cup nuts
2 small teaspoons soda	2 cups flour
$\frac{1}{2}$ cup cocoa	Teaspoon vanilla

Cream sugar and lard and pinch of salt. Add soda dissolved in sauce, cocoa dissolved in hot water, add flour, raisins, nuts and flavor.—*Mrs. J. H. Dressler, El Paso, Ill.*

APPLE SAUCE CAKE

2 cups sugar	$2\frac{1}{2}$ cups apple sauce
1 cup lard	1 lb. raisins
1 teaspoon of each, cinnamon, allspice, cloves and nutmeg	4 cups (rounded) flour
	2 teaspoon soda dissolved in $\frac{1}{2}$ cup hot water

Beat hard. Bake 1 hour in a moderate oven.

—*Mrs. Walter Risser.*

SPANISH NUT CAKE

One-half cup butter creamed with 1 cup sugar, add yolks of 2 eggs, and $\frac{1}{2}$ cup milk; 1 cup flour and 1 teaspoon baking powder, 1 teaspoon cinnamon, $\frac{1}{2}$ cup pecan nuts. Beat whites of 2 eggs and add last.—*Mrs. Walter Risser.*

NUT CAKE

$\frac{1}{2}$ cup butter	2 level teaspoons baking powder
$1\frac{1}{2}$ cups granulated sugar	1 cup nut meats chopped fine
$\frac{3}{4}$ cup milk	Whites of four eggs beaten dry
2 cups cake flour	

Sift flour and baking powder together three times. Cream butter and sugar, add milk and flour mixture and then the nut meats and whites of eggs. This is an excellent white cake recipe when nuts are omitted. Bake in layers.

—*Mrs. Chas. Strubhar.*

VARIATION OF SAME RECIPE

Using $\frac{3}{4}$ cup water in place of milk and $\frac{2}{3}$ cup nut meats and adding extra $\frac{1}{2}$ cup flour. Flavor with vanilla.

—Mrs. Claude King.

WHITE CAKE

2 cups cake flour	$\frac{1}{2}$ cup butter
2 rounded teaspoons baking powder	$\frac{2}{3}$ cup sweet milk
1 cup sugar	1 teaspoon vanilla
	Whites of 2 eggs

Sift flour and baking powder 3 times, cream sugar and butter, add milk and flour alternately, flavor. Beat well and fold in stiffly beaten eggs.—Miss Maude Harris.

WHITE CAKE

$\frac{1}{2}$ cup butter	$\frac{1}{4}$ teaspoon salt
1 $\frac{1}{2}$ cups sugar	3 cups cake flour
$\frac{1}{2}$ cup each milk and water	3 teaspoons baking powder
1 teaspoon vanilla and $\frac{1}{4}$ of almond	Whites of 3 eggs beaten stiff

—Mrs. J. C. Nafziger.

LADY BALTIMORE CAKE

$\frac{1}{2}$ scant cup butter	3 level cups Swansdown cake flour (sifted 4 times before measuring)
1 $\frac{1}{2}$ cups granulated sugar	$\frac{1}{4}$ teaspoon almond extract
1 cup cold water	$\frac{1}{2}$ teaspoon vanilla extract
2 rounded teaspoons baking powder	Whites of 4 eggs

Cream butter and sugar, add one-third of the water with 1 cup of the flour, beat thoroughly, add second cup of the flour and continue beating. Into the last cup of flour sift the baking powder and add as before, then the remainder of the water and flavor, then cut and fold in the stiffly beaten egg whites very carefully. This will make 3 layers 12 inches square or 2 layers 14 inches square. Bake in oven of greater heat than loaf cakes.

—Mrs. Wm. Fislar.

WHITE LAYER CAKE

$\frac{1}{2}$ cup butter	2 cups flour sifted twice with
1 cup granulated sugar	2 teaspoons baking powder
$\frac{1}{2}$ cup cold water	Whites of 4 eggs
	Flavor as desired

Cream butter and sugar, add water and flour alternately, add flavor and fold in egg whites which have been well beaten last. Bake in layers.

—Mrs. A. E. Scharfenberg.

WHITE LADY CAKE

1½ cups flour
1 teaspoon baking powder
1 cup sugar

½ cup butter
Whites of 4 eggs
Flavor any desired flavoring

—Mrs. Ed. L. Smith.

WHITE CAKE

2½ cups cake flour
2½ teaspoons baking powder
1½ cups sugar
½ cup butter

1 cup sweet milk
Whites of 5 eggs
Flavor as desired

—Mrs. W. H. Ayres.

WHITE CAKE

2 cups sugar
1 scant cup butter
Whites of 5 eggs
1 cup milk

3 cups Swansdown flour
2 teaspoons baking powder
½ teaspoon vanilla

Cream butter and sugar. Then add milk and flavoring. Then add flour and baking powder and last of all whites of eggs beaten stiff.—Mrs. J. E. Rupp.

WHITE CAKE

1½ cups sugar
½ cup butter
1 cup water

2½ cups flour
3 scant teaspoons baking powder
6 egg whites beaten stiff

—Mrs. Walter Risser.

SILVER CAKE

2 cups sugar
¾ cup butter
1 cup sweet milk
4 cups flour

2 teaspoons baking powder
Whites of 6 eggs
Flavoring

Cream sugar and butter, add milk and flavoring, part of the flour, the beaten egg whites and then rest of the flour. Bake carefully in tins lined with buttered white paper.

—Mrs. C. C. Habecker.

EAGLE CAKE

1 cup brown sugar
½ cup butter (or lard)
1 cup sour milk
1 teaspoon soda
2 cups flour

1 teaspoon cinnamon
¼ teaspoon cloves
½ teaspoon nutmeg
1 cup raisins chopped

—Mrs. Edward Springer.

BURNT SUGAR CAKE

Into very hot skillet pour $1\frac{1}{2}$ cups granulated sugar and brown, stirring all the time to prevent burning. When all is melted take from stove and with long handled spoon stir in $\frac{1}{2}$ cup boiling water. Stir up well and put in glass can.

SECOND PART

$1\frac{1}{2}$ cups granulated sugar	$2\frac{1}{2}$ teaspoons baking powder
$\frac{1}{2}$ cup butter	3 teaspoons (heaping) of the
2 egg yolks	burnt sugar
1 cup cold water	1 teaspoon vanilla
$2\frac{1}{2}$ cups flour	2 egg whites

Cream sugar and butter (part lard is good), add yolks, then cold water slowly, add 2 cups of the flour, beat 5 minutes, then the burnt sugar and vanilla and the $\frac{1}{2}$ cup flour with which the baking powder has been sifted and fold in well beaten egg whites last. Bake in small loaf pan or 2 layers.

FILLING

Good $\frac{1}{2}$ cup brown sugar	6 tablespoons milk or better
Same of granulated sugar	cream
	$\frac{1}{4}$ teaspoon burnt sugar

Cook as usual caramel, take from stove, flavor with little Mapleine, beat and spread.

—Mrs. Cyrus Moreland, Earlham, Iowa.

WHITE SPICE CAKE

$2\frac{1}{2}$ cups flour	2 cups sugar
1 teaspoon cinnamon	1 cup sour milk
1 teaspoon nutmeg	1 heaping teaspoon soda
$\frac{1}{2}$ teaspoon cloves	4 egg whites
$\frac{1}{2}$ teaspoon allspice	2 teaspoons vanilla
1 cup butter	

Mix dry ingredients, cream sugar and butter, dissolve soda in milk, beat until light and add alternately with the flour, etc., flavor, and fold in egg whites. Bake in layers.

FILLING

Grind together $\frac{1}{2}$ lb. figs, $\frac{1}{2}$ lb. pecans or English walnuts, and $\frac{1}{4}$ lb. raisins. Boil without stirring until it threads from the spoon, 2 cups sugar and $\frac{1}{2}$ cup water, pour over the stiffly beaten whites of 2 eggs and beat until the right consistency to spread, save out one-third and stir the rest into the fruit mixture and spread between the layers and over top and cover top with other third of icing.—Mrs. Lewis Vawter, Tremont, Ill.

EGGLESS SPICE CAKE

3 cups flour	$\frac{1}{2}$ cup butter
1 teaspoon cinnamon	1 cup sour milk
1 teaspoon nutmeg	1 teaspoon soda
1 teaspoon cloves	$\frac{1}{2}$ cup currants
$1\frac{1}{2}$ cups brown sugar	1 cup raisins

This is economical cake and keeping improves it.

—Mrs. A. E. Scharfenberg.

SPICE CAKE

1½ cups granulated sugar	3 level teaspoons baking powder
½ cup butter	2 teaspoons allspice
3 eggs	½ teaspoon cloves
1 cup water	½ teaspoon nutmeg
2½ cups flour	1 teaspoon vanilla
2 teaspoons cinnamon	

Cream sugar and butter, add spices and egg yolks, then water and flour in which baking powder has been sifted, add stiffly beaten egg whites and vanilla and bake in a long bread pan.—*Mrs. Claude King.*

Chocolate and Fruit Cake

CHOCOLATE CAKE

- | | |
|--------------------------|-----------------------------|
| 1 cup sugar | $\frac{2}{3}$ cup sour milk |
| $\frac{1}{2}$ cup butter | 1 teaspoon soda |
| 1 egg (unbeaten) | 2 cups flour |

Melt and when cool add to above this mixture:

- | | |
|---------------------|--------------------------|
| 2 squares chocolate | 3 tablespoons sweet milk |
| 4 teaspoons sugar | |

—Mrs. Floyd Sebastian.

EVERY DAY CHOCOLATE CAKE

- | | |
|-----------------------------|--|
| 1 cup sugar | $1\frac{1}{3}$ cups flour |
| 3 tablespoons melted butter | $2\frac{1}{2}$ teaspoons baking powder |
| 2 eggs beaten light | $\frac{1}{4}$ teaspoon salt |
| 2 ounces chocolate | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ cup milk | |

Bake in a 7-inch by 11-inch pan about 25 minutes.

—Mrs. Harvey Miller.

CHOCOLATE CAKE

Dissolve 4 tablespoons cocoa in 5 tablespoons boiling water. Cream $\frac{1}{2}$ cup butter, gradually add $1\frac{1}{2}$ cups sugar, add beaten yolks of 4 eggs, then the dissolved cocoa and $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour and 2 teaspoons baking powder, 1 teaspoon vanilla and 4 egg whites.—Mrs. F. E. Risser.

DARK CAKE

- | | |
|-----------------------------|------------------|
| $1\frac{1}{2}$ cups sugar | 1 teaspoon soda |
| $\frac{1}{2}$ cup butter | 1 cup sweet milk |
| 3 eggs | 2 cups flour |
| $\frac{1}{2}$ cup chocolate | |

Cook chocolate and $\frac{1}{2}$ cup milk together and let cool, then add other $\frac{1}{2}$ cup milk and soda. Cream butter and sugar, add well beaten eggs, then the cooked chocolate.

—Miss Virgil M. Cooper.

NOTE.—A new idea in flavoring was given in an exact duplicate to this cake with exception of orange flavor being added to recipe.—Given by Miss Zelda C. Anthony.

CHOCOLATE CAKE

- | | |
|-----------------------------|-------------------------|
| $1\frac{1}{2}$ cups sugar | 2 cups flour |
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup cocoa |
| 2 egg yolks | 1 rounded teaspoon soda |
| $\frac{1}{2}$ cup sour milk | 2 egg whites |
| $\frac{1}{2}$ cup hot water | 2 teaspoons vanilla |

Cream sugar and butter, add yolks slightly beaten, add milk and hot water, sift flour, cocoa and soda, then add the beaten egg whites and vanilla.—Mrs. A. H. Nafziger.

CHOCOLATE CAKE

Cream $\frac{1}{2}$ cup of butter, add $\frac{1}{4}$ cup cocoa, the beaten yolks of 3 eggs, add 1 cup sugar, 1 teaspoon of cinnamon and $\frac{1}{2}$ cup of water, then the beaten whites of 3 eggs and $1\frac{1}{4}$ cups of flour with 3 level teaspoons of baking powder. Decorate with boiled frosting to which dissolved marshmallows are added.

—Mrs. Lewis Chas. Voss.

CHOCOLATE CAKE

Dissolve 2 squares chocolate in 6 tablespoons boiling water. Beat $1\frac{1}{2}$ cups butter to a cream, add gradually $1\frac{1}{2}$ cups sugar, add beaten yolks of 4 eggs, then chocolate, $\frac{1}{2}$ cup milk, 2 cups flour, 2 teaspoons baking powder. Beat all vigorously. Add beaten whites of 4 eggs, and 1 teaspoon vanilla.

—Mrs. H. C. Garrett, San Antonio, Texas.

DEVIL'S FOOD CAKE

1 $\frac{1}{4}$ cups sugar	2 cups flour
$\frac{1}{2}$ cup butter	2 squares chocolate
2 eggs	(Or 2 heaping tablespoons
1 cup sour milk or butter-	cocoa) melted with a little
milk	hot water
1 teaspoon soda beaten in	Flavor with vanilla
the milk	

—Mrs. Ansel F. Stubblefield, McLean, Ill.

DEVIL'S FOOD CAKE

1 $\frac{1}{2}$ cups sugar	3 tablespoons cocoa
$\frac{1}{2}$ cup butter	3 whole eggs
1 cup sweet milk	1 teaspoon soda
1 $\frac{1}{2}$ cups flour	Flavor with vanilla

Cream sugar and butter, add well beaten eggs, add milk and flour that has been sifted with the cocoa, dissolve soda in little boiling water and add vanilla. Bake in layers.

—Miss Neva Hulva.

DEVIL'S FOOD CAKE

Put on stove to boil:	$\frac{1}{2}$ cup butter
1 cup granulated sugar	$\frac{1}{2}$ cup sweet milk
$\frac{1}{2}$ cup grated chocolate	3 egg yolks
$\frac{1}{2}$ cup sweet milk	2 cups flour
When cool add the follow-	2 teaspoons baking powder
ing:	3 egg whites and vanilla
1 cup sugar	

BUTTER FROSTING

$\frac{3}{4}$ cup powdered sugar, butter size of an egg, milk to make the right consistency to spread, add cocoa to color as desired.

—Mrs. Hubert L. Kilby, Jefferson City, Mo.

DEVIL'S FOOD CAKE

I have found this recipe always successful:

Into a double boiler or a little pail that fits into the top of a teakettle put $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup sugar, 1 well beaten egg and 2 squares chocolate shredded fine or broken into very small pieces. Stir and cook this until it is thick and smooth, stirring all the time. When it has thickened remove from the fire and let cool. In a mixing bowl cream $\frac{1}{2}$ cup sugar with $\frac{1}{4}$ cup butter, add 2 well beaten eggs, $\frac{1}{2}$ cup milk, 1 teaspoon soda in a little hot water and scant $1\frac{3}{4}$ cups flour. Flavor with vanilla. Lastly, add the chocolate mixture and stir all well together and bake about $\frac{3}{4}$ of an hour in a moderate oven. Can also be baked in layers and put together with white frosting.

—Miss Jeanette Hedrick.

DEVIL'S FOOD CAKE

Cream together $\frac{1}{2}$ cup butter, 1 cup brown sugar, and yolks of 2 eggs. Add $\frac{1}{2}$ cup of grated chocolate melted in $\frac{1}{2}$ cup boiling water. Add two-thirds cup sweet milk, 1 level teaspoon soda, 2 cups flour and 1 teaspoon baking powder. Then add the well beaten egg whites and vanilla.

FILLING

1 cup powdered sugar
2 teaspoons cocoa
2 tablespoons hot coffee

1 teaspoon butter (melted)
and vanilla

—Miss Edna L. Dressler, El Paso, Ill.

DEVIL'S FOOD CAKE

2 cups brown sugar
 $\frac{3}{4}$ cup butter or lard (lard is
the best)
2 eggs
 $\frac{1}{4}$ cup Bakers cocoa
 $\frac{1}{2}$ cup sour milk

$2\frac{1}{2}$ cups sifted flour
Pinch of salt
1 teaspoon soda
 $\frac{1}{2}$ cup boiling water
1 teaspoon vanilla

Cream sugar and shortening, add eggs well beaten, then cocoa, sour milk and flour. Dissolve soda by pouring boiling water over it and stir in, then add vanilla. Pour in greased and floured pans and bake in a moderate oven.

Use this icing:

2 cups sugar
3 tablespoons cocoa
1 cup of milk

1 teaspoon butter
1 teaspoon vanilla

Mix sugar, cocoa and milk, cook until it forms a soft ball in cold water, let cool, then add butter and 2 tablespoons marsh-mallow cream and vanilla and beat until ready for cake.

—Miss Helen Goodspeed,
904 S. Clayton St., Bloomington, Ill.

EGGLESS, MILKLESS, BUTTERLESS CAKE

1 ½ cups sugar	1 ½ cups apple sauce or cherries
½ cup lard	1 teaspoon soda in ½ cup boiling water
½ teaspoon cinnamon and allspice	3 cups flour
½ teaspoon vanilla	½ cup nut meats
½ cup raisins	

Flour nut meats and raisins and add last.

—Mrs. W. R. Yerke, Elkhart, Ind.

WHITE FRUIT CAKE

1 cupful butter	¼ level teaspoon ground nutmeg
3 level cupfuls sugar	1 level teaspoon powdered mace
8 egg yolks	2 cocoanuts grated
1 cup sweet milk	6 level cups shredded candied citron peel
3 ½ level cups flour	
2 level teaspoons baking powder	
¼ level teaspoon salt	

Cream butter and sugar, add beaten yolks, milk, flour, and other dry ingredients sifted together, then the cocoanut, citron and stiffly beaten whites of 8 eggs. Mix all carefully and bake in a greased and floured tin in moderate oven 1 ¾ hours.

—Mrs. Otto Fusling.

FRUIT CAKE

2 cups of sugar	1 cup chopped citron
1 cup cold water	1 cup butter
3 cups flour	1 egg
1 cup raisins	1 teaspoon cinnamon
1 cup currants	1 teaspoon cloves
1 cup chopped figs	2 teaspoon baking powder

—Mrs. J. F. Spencer.

FRUIT CAKE

1 ½ cups brown sugar	1 teaspoon allspice
¼ cup butter	1 cup cold coffee
¼ cup lard	1 teaspoon soda
1 egg	½ cup nut meats
1 teaspoon nutmeg	1 cup chopped raisins
3 cups flour	Some citron, lemon, or orange peel
1 teaspoon cinnamon	

Mix sugar, shortening and eggs, dissolve soda in coffee, flour nuts and raisins and add last.

—Mrs. Charles Moore, Bloomington, Ill.

FRUIT CAKE

2 cups brown sugar	1 dessert spoon each of cinna-
1 cup butter	mon, nutmeg and cloves
1 cup molasses	1 dessert spoon soda
3 eggs	4 cups flour
1 cup cold coffee	1 pound washed seeded raisins

Cream sugar, butter and molasses, add well beaten eggs, add coffee alternately with the flour, which is mixed with spices, dissolve soda in tablespoon boiling water and fold in the well floured raisins last.

—*Mrs. Albert Builta, Congerville, Ill.*

FRUIT CAKE

1 cup sugar	5 cents worth of citron (cut
$\frac{1}{2}$ cup butter	in small pieces)
1 cup molasses	$\frac{1}{2}$ teaspoon of each, cloves, all-
3 eggs	spice and nutmeg
$\frac{1}{2}$ cup raisins	3 cups flour
$\frac{1}{2}$ cup currants	1 cup nuts chopped
5 cents worth of figs (chopped	2 teaspoons baking powder
fine)	

Bake slowly for 2 hours. This will keep for months. If baked in the fall makes a nice Christmas cake.

—*Mrs. L. F. Oertwig.*

COFFEE FRUIT CAKE

1 cup brown sugar	3 $\frac{1}{2}$ cups flour (good $\frac{1}{2}$ cup)
1 cup lard and butter	2 level teaspoons cinnamon
(mixed)	1 teaspoon ground nutmeg
1 cup syrup	1 heaping teaspoon soda
1 egg	1 heaping cup seeded raisins
1 cup strong cold coffee	(washed)

Cream sugar, shortening and syrup (made of 1 $\frac{1}{2}$ cups C. sugar and $\frac{1}{2}$ cup water), add beaten egg, coffee alternately with 3 cups flour and spices, dissolve soda in tablespoon boiling water and lastly add raisins dredged in other $\frac{1}{2}$ cup flour. Bake in two layers.—*Miss Edna L. Stephens.*

FRUIT CAKE

3 $\frac{1}{2}$ cups of brown sugar	1 $\frac{1}{2}$ teaspoons cloves
$\frac{3}{4}$ lb. of butter	1 rounded teaspoon soda dis-
6 egg yolks	solved in water
1 cup sweet pickle juice of	2 lbs. each raisins, dates, figs
(peach or crab apple)	(or less figs and add finely
4 cups sifted flour	cut citron) and few wal-
1 $\frac{1}{2}$ teaspoons cinnamon	nuts (home grown or not)

Cream sugar and butter, add yolks, beat well. Add syrup and spices, add flour and soda, fold in well beaten whites of 6 eggs and last add floured fruit. Bake in 2 cakes.

—*Mrs. Henry Knapple.*

Ginger Breads

GINGER BREAD

1 ½ cups flour	½ cup molasses
Little salt	1 egg
1 teaspoon ginger	½ cup sour milk
½ cup sugar	1 level teaspoon soda
¼ cup butter	

—Miss Mamie Hay.

GINGER BREAD

1 cup sugar	2 ½ cups flour
1 cup Sorghum or New Orleans molasses	1 tablespoon soda
½ cup lard or butter	1 tablespoon ginger
2 eggs	1 cup hot water
	Pinch of salt if lard is used

Mix sugar, molasses, eggs and then add shortening. Add the ginger and soda dissolved in hot water, lastly the flour. This makes two good sized cakes baked in shallow pans.

—Miss Mary Hanck.

GINGER BREAD

1 scant cup lard	3 ½ cups flour
1 cup sugar	½ teaspoon ginger and all-spice
1 cup sorghum	½ teaspoon cinnamon and cloves
1 egg	1 cup raisins
1 cup sour milk	
1 teaspoon soda	

Bake in moderate oven.

—Mrs. Hubert L. Kilby, Jefferson City, Mo.

SOFT GINGER BREAD

¾ cup butter	1 rounding teaspoon soda
2 cups brown sugar	4 cups flour
1 cup molasses	1 heaping teaspoon cinnamon
3 eggs	1 tablespoon ginger
1 cup sour milk	

Cream butter, sugar and molasses, add well beaten eggs, dissolve soda in milk, beat up light and add alternately with the flour and spices mixed dry. Bake in a long loaf. Frost if desired.—Mrs. Ben F. Wilson, Mackinaw, Ill.

Fancy Cakes

BROWNIES

1 cup sugar	2 eggs
$\frac{1}{2}$ cup flour	2 squares chocolate
1 cup black walnuts	

Stir up like cake and pour in greased pan and bake 30 or 40 minutes. Cut in bars when baked.

—Mrs. J. H. Stephenson.

COCOANUT DAINTIES

Stiffly beat the whites of 2 eggs	1 cup of powdered sugar
Add:	2 tablespoons of flour
2 cups of shredded cocoanut	1 teaspoon vanilla

Make into ball size of a walnut and rather flat and bake in a buttered pan in a moderate oven until brown. Serve as lunch cakes or as bon bons.

—Miss Edna L. Dressler, El Paso, Ill.

DATE BARS

3 eggs	1 cup of dates stoned and chopped fine
1 cup granulated sugar	1 cup of chopped or ground nuts
$1\frac{1}{2}$ cups flour	
$1\frac{1}{2}$ teaspoons baking powder	

Beat eggs, add sugar, add the sifted flour and baking powder, add dates and nuts. Bake in shallow pans, cut in squares and roll in powdered sugar.—Mrs. Metta F. Imhoff.

TEA CAKES

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon soda
1 cup sugar	1 egg
$\frac{1}{2}$ cup sour milk	$\frac{1}{2}$ teaspoon flavoring
$1\frac{1}{2}$ cups flour	

Bake in muffin tins. This will make 12 small cakes.

—Miss Harriet Randolph.

CREAM PUFFS

1 cup boiling water	1 cup flour
$\frac{1}{2}$ cup butter	3 eggs

Boil water and butter together, when boiling hard add all the flour at once, stir briskly and cook 5 minutes. Beat until cold, then stir in 1 egg at a time, beating until well mixed. Drop a small spoonful on a well greased pan 1 inch apart and bake 20 minutes. When cold open and fill and roll in powdered sugar.

FILLING

1 cup milk
 ½ cup sugar

2 tablespoons corn starch
 1 egg

Boil together until thick and let cool. Flavor to taste.

—Mrs. LeRoy Stephenson.

MACRONIES

1 ½ lbs. of sugar
 1 teaspoon cinnamon
 1 teaspoon cloves

1 teaspoon soda
 5 eggs well beaten with
 sugar etc.

Flour to make stiff enough to roll into balls in hands the size of a walnut, add ground nut meats, or finely cut citron, bake at once in buttered pan in a slow oven. Keep 2 weeks before using.—Mrs. Edward Oehler.

TEA CAKES

1 cup butter
 2 cups sugar
 3 cups flour
 3 or 4 eggs
 ¾ cup sweet milk
 3 teaspoons baking powder

1 teaspoon cinnamon
 ¼ teaspoon cloves
 ¼ teaspoon nutmeg
 ⅛ teaspoon allspice
 Raisins and nuts

—Mrs. E. M. Minnick.

COCOA CAKES

Cream ½ cup butter
 Add ¼ cup cocoa
 1 teaspoon cinnamon
 the beaten yolks of 3 eggs
 1 cup sugar

½ cup water then the beaten
 whites of 3 eggs
 1 ¼ cups flour sifted with 3
 teaspoons of baking powder

Mix in order named and bake in gem pans.

—Miss Edna Pagel.

DATE STICKS

1 cup sugar
 1 cup dates
 1 cup figs
 1 cup nuts
 1 cup flour

2 eggs
 2 tablespoons sweet milk
 1 level teaspoon baking powder
 1 teaspoon salt

Beat the whites and yolks separately. Bake in a slow oven. Cut in narrow strips, roll in powdered sugar. These will keep several weeks and this improves flavor.

—Mrs. David S. Ummel.

PEPPERNUITS

5 eggs	$\frac{1}{2}$ teaspoon salt
3 cups sugar	Flour to make very stiff
1 teaspoon cinnamon	dough
1 level teaspoon soda	

Beat eggs and sugar 15 to 20 minutes, add spices and soda dissolved in hot water. Make very stiff dough, work in flour and roll size of marbles and bake in quick oven.

—Miss Louise Eheman,
402 E. Market St., Bloomington, Ill.

COCOANUT MACAROON COOKIES

1 cup sugar	2 cups cornflakes
1 cup cocoanut	Whites of 2 eggs beaten

Mix together and put on greased pan by spoonfuls.

—Mrs. Sophia Vercler.

GINGER BALLS

1 cup brown sugar	1 teaspoon each of soda, cinna-
1 cup baking molasses	mon, ginger and vanilla
1 scant cup lard	Flour to make a stiff dough
1 egg	

Roll in small balls size of walnut and bake. Cream sugar, molasses and lard, add well beaten egg, dissolve soda in little boiling water, add flour and flavoring.

—Miss Helen Springer.

“DIVINE SUSAN” DROP CAKES

1 cup sugar	2 egg whites
$\frac{1}{2}$ saltspoon salt	$1\frac{1}{2}$ cups flour
1 tablespoon shortening	2 teaspoons baking powder
$\frac{3}{4}$ cup milk	$\frac{1}{2}$ teaspoon vanilla flavoring

Mix sugar, salt, and shortening into a cream, add milk, flour, and baking powder. Add well beaten eggs. Beat as long as desired. Bake in hot oven about 12 minutes. (Makes 12 cakes.)

—Miss Neva M. Lambdin.

Mixed Cookies

CORN FLAKE COOKIES

Whites of 4 eggs beaten stiff. Beat in 1 cup sugar and 1 cup cocoanut, add 3 cups corn flakes, a little salt. Flavor with almond or vanilla. Drop by spoonful in pan and bake 20 to 30 minutes in very slow oven.—*Miss Helen Springer.*

COCOANUT COOKIES

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup cocoanut
1 cup granulated sugar	2 cups flour
1 egg well beaten	1 teaspoon baking powder
$\frac{1}{4}$ cup milk	

Roll thin, sprinkle with cocoanut and bake in a quick oven.
—*Mrs. A. E. Scharfenberg.*

BUTTERSCOTCH COOKIES

4 cups brown sugar	1 tablespoon soda
1 cup shortening	1 tablespoon cream tartar
4 eggs	1 teaspoon vanilla
6 cups flour	

Mold in 4 loaves, let stand over night, cut in slices a trifle less than $\frac{1}{4}$ inch in thickness and bake, allowing space about each cookie to avoid touching.—*Mrs. C. R. Stuckey.*

CHRISTMAS COOKIES

2 eggs	2 teaspoons baking powder
1 cup sugar	1 level tablespoon of anise seed
1 cup butter	Flour to make a soft dough

—*Mrs. Fred Nafziger.*

ENGLISH COFFEE COOKIES

3 cups flour	2 cups brown sugar
Scant teaspoon salt	2 eggs
1 rounding teaspoon baking powder	1 cup cold coffee
1 $\frac{1}{2}$ teaspoons cinnamon (level)	1 level teaspoon soda
1 level teaspoon ground nutmeg	1 heaping cup washed seed-ed raisins
Good $\frac{3}{4}$ cup lard and butter	$\frac{1}{2}$ cup English walnuts (before grinding)
	2 teaspoons vanilla

Sift flour, salt and baking powder, add spices, cream sugar and butter, add beaten egg yolks, then the coffee alternately with the flour. Dissolve soda in 1 tablespoon boiling water, stir in with the vanilla. Add tablespoon flour each to raisins and nuts and add last. Drop on floured tin with tablespoon or bake in greased round muffin pans.—*Miss Edna L. Stephens.*

CREAM COOKIES

2 heaping cups thick cream	$\frac{1}{4}$ teaspoon salt
2 eggs	1 teaspoon soda
2 cups sugar	2 teaspoons cream tartar

Whip cream before using, beat the eggs, stir in the sugar and salt, then the cream, dissolve soda in a little cold water, sift cream tartar and the flour. Do not use too much flour; roll thick. These are delicious.—*Miss Margaret M. Dirks.*

ANISE COOKIES OR SPRINGERLIE

Beat 4 eggs until they are as stiff as it is possible to beat them. Do not separate the white and yolks, and beat about 15 minutes with a Dover egg beater. Add to the eggs 1 lb. powdered sugar and beat again for 15 minutes. Then add a little flour into which 1 teaspoon baking powder has been sifted. Put in enough more flour to roll like cookies, but use care not to get dough too stiff. Roll out $\frac{1}{4}$ inch thick. Then place the Springerlie board face downward on the dough. With a sharp knife cut the cookies apart, place on a board, let set over night. In morning sprinkle some anise seed in buttered pan and bake until delicate cream color. Springerlie boards are purchased at hardware stores and are carved with animals, houses, trees, etc., and these stand out in relief after cookies are baked. In a cool place will keep for months and are very nice for children at Christmas time.

—*Miss Margaret M. Dirks.*

FRUIT COOKIES

1 cup butter	1 teaspoon cinnamon
2 cups sugar	$\frac{1}{2}$ teaspoon cloves
3 eggs	1 teaspoon soda
1 cup seeded raisins	Flour to permit rolling thin

Keeping improves these cookies.—*Mrs. Elizabeth Smith.*

FRUIT COOKIES

1 $\frac{1}{2}$ cups sugar	Dissolve in little cold water
1 cup butter	1 cup raisins
Work to a cream	1 cup currants
3 well beaten eggs	1 teaspoon spice in flour
$\frac{1}{2}$ cup molasses	sufficient to roll
1 teaspoon soda	

—*Miss Mamie Hay.*

SUGAR COOKIES

1 cupful butter	1 tablespoon water
1 level cupful sugar	1 teaspoon vanilla extract
2 eggs	1 teaspoon baking powder

Cream butter and sugar thoroughly, beat eggs until very light, add to creamed mixture, add water and vanilla, then $\frac{1}{2}$ cup flour sifted with baking powder and add flour to roll thin on board (about 2 level cups), knead lightly. Roll, cut, and bake in quick oven 10 minutes.—*Mrs. Otto Fusling.*

SUGAR COOKIES

2 pints granulated sugar	1 rounding teaspoon soda
1 pint lard	1 rounding teaspoon salt
1 pint sour milk	1 tablespoon lemon or other extract
4 eggs	Flour to make soft dough
2 rounding teaspoons baking powder	

Don't work very much.—*Mrs. Frank Taflinger.*

SUGAR COOKIES (FILLED)

2 level cups sugar	1 level teaspoon soda
1 level cup lard or lard, butter and fryings mixed	5 cups flour
2 eggs (well beaten)	2 teaspoons baking powder
1 cup sour milk	1 teaspoon salt
	2 teaspoons lemon extract

Mix in order given, creaming sugar and lard, add eggs, beat soda into milk, add alternately with dry ingredients sifted together. Roll thinly.

FILLING

1 $\frac{1}{4}$ cups washed seeded raisins	2 level teaspoons flour
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup cold water

Cook until thick, place 4 or 5 raisins and little juice on a rolled and cut cookie, place another on top and bake.

—*Home Bureau Member.*

NUT COOKIES

2 cups sugar	1 cup sour cream
1 cup butter	1 teaspoon soda
3 eggs	1 cup chopped nuts

Cream sugar and butter, add eggs, beat well. Then add cream and soda. Beat again and add flour and nuts, using flour enough to handle easily. Roll thin, cut and bake in a hot oven.

—*Mrs. Susan Dirks.*

CHOCOLATE NUT COOKIES

2 cups brown sugar	2 rounding tablespoons cocoa
$\frac{3}{4}$ cup butter	1 scant teaspoon soda
2 eggs	1 cup sweet milk
3 cups flour	$\frac{3}{8}$ cup nuts

Cream sugar and butter, add beaten eggs, sift dry ingredients, add them. Add milk and nuts last.

—*Mrs. J. C. Nafziger.*

CHOCOLATE DROP COOKIES

1 cup sugar	$\frac{3}{8}$ cup sweet milk
1 egg	2 cups flour
$\frac{1}{2}$ cup butter or lard	2 teaspoons baking powder
3 tablespoons cocoa	Pinch of soda

Drop from spoon in buttered pan.—*Mrs. Homer Barclay.*

ENGLISH DROP COOKIES

2 cups brown sugar	2 teaspoons baking powder
1 cup lard and butter mixed	1 teaspoon cinnamon
1 cup cold coffee	1 teaspoon cloves
1 cup raisins	1 teaspoon allspice
3 cups flour	

—*Mrs. J. F. Spencer.*

DROP CAKES

2 cups sugar	2 eggs
1 cup sorghum or other molasses	2 teaspoons soda
1 cup butter or other shortening	2 teaspoons cinnamon
	2 teaspoons spice
	Flour to make stiff batter

Bake as drop cakes. These are delicious.

—*Mrs. Wm. Richardson, Ellsworth, Ill.*

GINGER GEM CAKES

1 cup sugar	2 ½ cups flour
¼ cup butter	1 ½ teaspoons soda
2 eggs	2 teaspoons cinnamon, ginger and cloves each
½ cup brown molasses	Pinch of salt
¾ cup boiling water	

Cream sugar and butter, add eggs well beaten, then molasses and boiling water. Sift flour, soda, spices and salt, add slowly to creamed mixture to avoid lumps and beat well. Fill gem pans $\frac{2}{3}$ full of dough and let cool a short time in pan after baking to avoid breaking in turning out.

—*Mrs. George Curry.*

DROP GINGER COOKIES

1 cup sugar	1 teaspoon ginger
1 cup molasses	1 teaspoon soda (dissolved in water)
1 cup butter or lard	1 teaspoon cream tartar
2 eggs	3 ½ cups flour
1 cup warm water	
1 tablespoon cinnamon	

Drop in well greased pan and bake.—*Mrs. Roy J. Knick.*

DELICIOUS DROP COOKIES

Cream 1 cup white syrup, $\frac{1}{2}$ cup white sugar, with $\frac{2}{3}$ cup lard and 3 unbeaten eggs. Add 1 cup sour milk into which has been dissolved 1 teaspoon soda, then add 4 cups flour sifted with 1 teaspoon baking powder. Flavor with lemon and drop by full teaspoon in a greased baking pan and bake quickly.

—*Mrs. George Curry.*

BROWN COOKIES

1 level cup lard	2 rounding teaspoons soda
1 cup brown sugar	1 ½ teaspoons cinnamon
1 cup molasses	1 teaspoon nutmeg
Stil well together	1 teaspoon salt
Boil until foamy	Flour to make soft dough
1 cup boiling water	2 teaspoons vanilla

When first mixture cools, dissolve soda in water, add to cooked mixture, beat until light, add dry ingredients and vanilla, flour pin and board well, roll $\frac{1}{4}$ inch thick, cut and bake. Finish with powdered sugar icing.—*Mrs. John Gingrich.*

BROWN SUGAR COOKIES

Cream $\frac{1}{2}$ cup lard or butter	Teaspoon soda
with 1 ½ cups brown sugar	Pinch salt
Add $\frac{1}{2}$ cup boiling water	1 teaspoon vanilla
3 cups sifted flour	$\frac{1}{2}$ cup nut meats

Drop from spoon onto a greased tin, and bake in a hot oven. This recipe calls for brown sugar, and calls for no eggs. So it is unusually economical.—*Mrs. Wm. Fislar.*

Molasses and Ginger Cookies

MOLASSES COOKIES

- | | |
|---|-----------------------|
| 1 cup brown sugar | 3 tablespoons vinegar |
| 1 cup shortening | 1 teaspoon cinnamon |
| 1 cup molasses or Karo syrup | 1 teaspoon ginger |
| 2 eggs | 1 teaspoon vanilla |
| 4 level teaspoons soda dissolved in vinegar | Pinch salt |
| | Flour to stiffen |

—Mrs. T. S. Pease.

MOLASSES COOKIES

- | | |
|----------------------|-------------------------|
| 2 cups sorghum | 1 level teaspoon ginger |
| 1 cup butter or lard | 1 heaping teaspoon soda |
| 3 eggs | Flour |

Mix stiff enough to roll out, cut and bake in hot oven.

—Mrs. Harvey Miller.

MOLASSES COOKIES

- | | |
|----------------------------|-------------------------------|
| 1 cup brown sugar | 2 teaspoons soda dissolved in |
| 1 cup New Orleans molasses | 6 tablespoons hot water |
| 1 cup shortening | 3 teaspoons ginger |
| 2 eggs | |

Mix with flour and roll thin.—Mrs. Samuel Perry.

MOLASSES COOKIES

- | | |
|--------------------|------------------------|
| 1 cup molasses | 2 teaspoons soda |
| 1 cup brown sugar | 3 ½ cups flour |
| 1 cup meat fryings | Cinnamon and nutmeg to |
| 1 cup cold coffee | suit taste |

Drop from spoon in a well greased pan and bake.

—Mrs. E. S. Sloane.

OATMEAL COOKIES

- | | |
|-----------------------|--------------------------|
| 1 cup sugar | 1 teaspoon soda in flour |
| 1 cup butter and lard | 2 ½ teaspoons cinnamon |
| 1 cup sweet milk | 2 eggs |
| 2 cups oatmeal | Raisins if you wish |
| 2 cups flour | |

—Mrs. Harvey Miller.

OATMEAL COOKIES

- | | |
|----------------------|--------------------------|
| 2 eggs | 1 level teaspoon soda |
| 1 cup sugar | 1 cup raisins |
| ¾ cup butter or lard | 2 cups oatmeal |
| 1 teaspoon cinnamon | 2 cups flour |
| 1 cup sour milk | 1 teaspoon baking powder |

Add oatmeal to liquid before flour. This gives it a chance to swell. Drop in spoonful on buttered tins and bake.

—Mrs. Homer Barclay.

OATMEAL COOKIES

- | | |
|----------------------------|------------------------------|
| 1 cup butter | 1 cup milk |
| 2 cups sugar | 2 cups raisins chopped |
| 3 eggs | 1 teaspoon soda dissolved in |
| 4 cups oatmeal | a little hot water |
| 2 $\frac{2}{3}$ cups flour | 1 teaspoon cinnamon |

—Mrs. L. E. Skaggs.

OATMEAL COOKIES

- | | |
|---------------------------|---------------------------|
| 2 cups sugar | 2 teaspoons baking powder |
| 1 cup butter | 2 teaspoons soda |
| $\frac{3}{4}$ cup lard | 4 cups oatmeal |
| 4 cups flour | 4 eggs |
| 10 tablespoons sweet milk | $\frac{1}{2}$ lb. raisins |

Melt shortening, add oatmeal and boil 10 minutes, and add to other mixture. Spread in pans to bake. Cut in squares (Nice when iced.)—Mrs. J. J. Zook.

GINGER COOKIES (EGGLESS)

- | | |
|------------------------------|-------------------------------|
| 2 cups granulated sugar | 1 cup lard or part butter |
| 1 cup sorghum | 1 teaspoon cinnamon |
| 1 tablespoon, stroke measure | $\frac{1}{2}$ teaspoon nutmeg |
| of ginger | 1 heaping teaspoon soda |

Dissolve soda in boiling water, then fill the cup with boiling water, add flour until dough is neither stiff nor sticky, roll, cut and bake.—Mrs. Louie Buescher.

EGGLESS GINGER COOKIES

- | | |
|-----------------|-------------------------|
| 1 cup sugar | 1 scant tablespoon soda |
| 1 cup molasses | 4 cups of flour |
| 1 cup lard | 1 tablespoon ginger |
| 1 cup sour milk | 1 teaspoon cinnamon |

—Mrs. A. E. Scharfenberg.

GINGER COOKIES

- | | |
|-----------------------------|-----------------------------|
| 1 cup brown sugar | 1 tablespoon soda dissolved |
| 1 cup butter and lard mixed | in a little hot water |
| 1 cup molasses | 4 $\frac{1}{2}$ cups flour |
| 1 cup sour milk | 1 tablespoon ginger |

Roll, cut out and bake.—Mrs. L. F. Oertwig.

GINGER COOKIES

- | | |
|------------------------|----------------------------------|
| 1 cup brown sugar | 2 teaspoons soda |
| 1 cup butter or lard | 2 teaspoons ginger |
| 1 cup sorghum molasses | 1 teaspoon cinnamon |
| 1 cup sour milk | 4 cups flour sifted before meas- |
| 3 eggs | uring |

This makes drop cakes. If a loaf is desired use 3 $\frac{1}{2}$ cups flour and bake as for ginger bread. Raisins may be added. Uncooked icing makes a delicious finish for this cake.

—Mrs. Homer R. Johnston, Covell, Ill.

GINGER COOKIES

- | | |
|------------------------|----------------------------|
| 1 cup butter or lard | 1 teaspoon salt |
| 1 cup C. sugar | 1 tablespoon ginger |
| 1 cup sorghum molasses | Flour to make stiff enough |
| 1 tablespoon soda | to roll nicely |
| 1 cup hot water | 1 teaspoon vanilla |

Cream butter, sugar and molasses, dissolve the soda in the water, add then the salt, ginger and flour. Roll dough $\frac{1}{4}$ inch thick, spread in bottom of bread pan, bake, cover with white boiled icing and when cool cut into squares or oblong cakes.

—Mrs. H. L. Bell.

GINGER COOKIES

- | | |
|---------------------|-------------------------------|
| 2 cups sugar | 3 heaping teaspoons soda in 1 |
| 1 cup lard | cup hot coffee |
| 1 cup molasses | 3 level teaspoon ginger |
| 1 egg | Pinch salt |
| 3 teaspoons vanilla | Flour to roll |

—Mrs. Sophia Vercler.

GINGER COOKIES

- | | |
|----------------------------|-------------------------------|
| 1 cup sugar | $\frac{1}{2}$ cup coffee |
| $\frac{1}{2}$ cup molasses | 3 cups of flour |
| Butter size of an egg | 1 teaspoon cinnamon |
| 2 eggs, save one white for | 1 teaspoon ginger |
| frosting if desired | $\frac{1}{2}$ teaspoon nutmeg |
| 1 teaspoon soda | $\frac{1}{2}$ cup raisins |

Drop with a teaspoon.—Mrs. Lewis Chas. Voss.

Doughnuts

BREAD SPONGE DOUGHNUTS

- 1 pt. bread sponge
- 1 pt. warm milk
- Add flour but do not stiffen, just mix with a spoon to a sponge

- When this has raised add:
 - 1 egg
 - 1 ½ cups sugar
 - ½ cup butter
 - ½ cup lard

Stiffen moderately and let rise, then knead down and let rise again, roll and cut. Let rise, then fry in deep fat.

—Mrs. J. J. Zook.

RAISED DOUGHNUTS

- 1 cake Fleischmann's yeast
- 1 ¼ cups milk scalded and cooled
- 1 teaspoon sugar
- 4 ½ cups flour
- ½ cup sugar

- 3 teaspoons butter
- 1 small teaspoon cinnamon extract
- ¼ teaspoon mace
- 2 eggs
- ¼ teaspoon salt

Dissolve yeast and 1 teaspoon sugar in the luke warm liquid. Add 1 ½ cups flour, beat well, cover and set aside 1 hour. Then add butter and sugar creamed, flavor, add well beaten eggs and remainder of flour and salt.

Knead lightly and put into a well greased bowl and let raise 1 ½ hours. When light turn on board and roll ¼ inch thick and cut and cover and let raise again for 45 minutes.

Drop into hot fat with board side up. Fry a light brown.

—Miss Margaret M. Dirks.

POTATO DOUGHNUTS

- 2 cups sugar
- 1 cup mashed potatoes
- 1 cup sweet milk
- 3 eggs
- ½ teaspoon soda

- 3 teaspoons baking powder
- 3 tablespoons hot lard
- ½ teaspoon salt
- ½ teaspoon nutmeg
- Enough flour to stiffen.

—Mrs. J. F. Spencer.

POTATO DOUGHNUTS

- 3 ½ cups flour
- 4 level teaspoons baking powder
- 1 cup sugar
- 1 teaspoon salt

- ½ teaspoon mace
- 2 eggs
- 1 cup cold mashed potatoes
- ¾ cup milk

Sift flour, salt, spice and baking powder, three times. Beat eggs and gradually beat in sugar, work in the mashed potatoes, then beat with a rotary egg beater until very smooth. Add milk and flour. Roll out and cut. Fry in deep fat.

—Mrs. Eugene Nafziger.

DOUGHNUTS

- | | |
|--|--|
| 1 cup sugar | 1 tablespoon of lard |
| 1 cup of buttermilk or sour milk | A little nutmeg and a little cinnamon |
| 1 teaspoon of soda dissolved in the milk | Flour to make dough stiff enough to roll |
| 1 egg | |

Cut into shapes and drop into the boiling lard.

—*Mrs. Chas. Strubhar.*

DOUGHNUTS

- | | |
|------------------|-----------------------------|
| 1 cup sour cream | 1 small teaspoon soda |
| 1 cup sugar | $\frac{1}{2}$ teaspoon salt |
| 1 egg | Flavor to taste |

Mix to soft dough. Roll $\frac{3}{4}$ inch thick, cut out round with hole in center; fry in hot lard.—*Mrs. Fred Miller.*

DOUGHNUTS

- | | |
|------------------------------|--|
| 1 cup granulated sugar | 1 $\frac{1}{2}$ teaspoon baking powder |
| $\frac{1}{4}$ cup shortening | Nutmeg to suit taste |
| 1 cup sweet milk | * Add flour to stiffen dough to roll out |
| 2 unbeaten eggs | |

—*Mrs. G. W. Springer.*

DOUGHNUTS

- | | |
|---------------------------|--------------------------|
| 1 cup sugar | 1 teaspoon soda in milk |
| 1 level tablespoon butter | 4 cups flour and |
| 2 eggs | 1 teaspoon baking powder |
| Pinch salt | Flavor if desired |
| 1 cup sour milk | |

—*Miss Mamie Hay.*

DOUGHNUTS

- | | |
|------------------------------------|---|
| 2 eggs | 2 slightly rounded teaspoons |
| 1 scant cup granulated sugar | baking powder |
| $\frac{1}{2}$ cup thick sour cream | Flour to make dough as stiff as bread dough |
| $\frac{1}{2}$ cup buttermilk | |
| 1 level teaspoon soda | |

Beat eggs well, add sugar, dissolve soda in cream and buttermilk, beat until light and add. Sift flour and baking powder and add. Roll about $\frac{1}{2}$ inch in thickness, shape in hand until molded right to twist. Fry and roll in sugar. (Add 2 tablespoons melted lard if using all buttermilk.)

—*Mrs. J. A. Ewins.*

DOUGHNUTS

$\frac{1}{3}$ cup butter
 2 cups sugar
 2 cups sweet milk
 Pinch salt

2 teaspoons baking powder
 Flour to make soft dough
 Nutmeg or vanilla to suit taste

Butter, sugar, milk and unbeaten eggs are to be worked up in flour to which salt, baking powder and nutmeg have previously been mixed. If using vanilla add last.

—Mrs. O. Sebastian.

SWEET MILK DOUGHNUTS

$4\frac{3}{4}$ cups sifted flour
 1 level teaspoon salt
 2 rounding teaspoons baking powder
 2 level teaspoons cream tartar

Sift together and add:
 1 teaspoon nutmeg
 1 heaping cup C. sugar
 1 cup sweet milk
 3 unbeaten eggs
 7 tablespoons melted lard

Add last four ingredients in order named without beating, pour in flour, dissolve soda in little hot water, add. Then mix just enough to handle, roll $\frac{1}{2}$ inch thick, fry and roll in sugar.

—Mrs. J. M. Bush.

SALVATION ARMY DOUGHNUTS

Here is the recipe for the famous Salvation Army Doughnuts, the boast of every returned soldier.

5 cups flour
 2 cups sugar
 5 teaspoons baking powder
 1 saltspoon salt

2 eggs
 $1\frac{3}{4}$ cup milk
 1 tablespoon lard

Knead, shape with a doughnut cutter, drop into boiling lard. When done roll in powdered sugar. Quantity, 4 dozen.

—Mrs. R. J. Williams.

Pies

BANANA PIE

- | | |
|-----------------------------------|------------------|
| 2 cups cream or milk and
cream | 1 pinch of salt |
| 3 tablespoons sugar | 1 lump of butter |
| 2 tablespoons flour | Yolks of 2 eggs |

Mix dry ingredients and add to beaten yolks, add cream, cook on stove until thick. Take off, add 1 tablespoon of butter, flavor with lemon or vanilla, set aside to cool. Slice $1\frac{1}{2}$ to 2 bananas in baked crust of 2 pies, pour in filling. Beat 2 egg whites and powdered sugar or use whipped cream over the tops.

—Mrs. Alvin Hess.

FRUIT SALAD PIE

- | | |
|---------------------------|---|
| 1 package lemon jello | $\frac{1}{8}$ can white cherries (seeded) |
| 4 tablespoons sugar | 1 banana |
| 1 pint boiling water | Whipped cream |
| 4 slices canned pineapple | |

Dissolve Jello and sugar in boiling water, set aside to cool. Using 2 pie pans (pyrex or granite) in one bake a rich under-crust, let cool. In other pan place the cubed pineapple, whole cherries and sliced banana. Pour over this the Jello, set on ice to harden, immerse in hot water, carefully slide in place in crust and serve cold with spoon of whipped cream on each piece. Other fruit may be used.

—Mrs. Orren H. Judd, Tacoma, Wash.

CREAM PIE

- | | |
|----------------------------------|--------------------|
| $1\frac{1}{2}$ tablespoons flour | White of 1 egg |
| $\frac{1}{2}$ cup sugar | Nutmeg to taste |
| | 1 pint sweet cream |

Mix flour and sugar, beat egg white and lightly fold into the cream and nutmeg which have been mixed with flour and sugar. Pour in unbaked crust and bake as usual.—Mrs. Walter Risser.

VINEGAR PIE

- | | |
|-------------------------|-----------------------------|
| $\frac{3}{4}$ cup sugar | 1 cup boiling water |
| 2 tablespoons flour | 1 heaping tablespoon butter |
| 4 tablespoons vinegar | 1 teaspoon lemon extract |

Mix sugar and flour, add vinegar, then water, cook until thick, take off stove, add butter and lemon. Pour in unbaked shell, cover with strips of dough and bake. A few raisins added just before baking are an improvement and nutmeg may be used in place of lemon.—Mrs. Jennie Phillips.

CREAMED APPLE PIE

Pare two large apples and slice. Place in an unbaked pie crust after a little flour and sugar has been put in bottom. Cover with $\frac{1}{2}$ cup sweet cream $\frac{1}{2}$ cup of sugar and sprinkle with cinnamon or nutmeg. Bake. This pie may also be made with water if lumps of butter are spread over top if cream is not to be had.—*Mrs. John Gingerich.*

COTTAGE CHEESE PIE

$\frac{3}{4}$ cup of cheese	Pinch of salt
$\frac{1}{2}$ cup of sugar	1 tablespoonful flour
$\frac{1}{4}$ teaspoon cinnamon	1 egg

Mix cheese, sugar, cinnamon, salt, flour, then milk, then well beaten egg. Put in pie crust and bake as custard pie.

—*Mrs. E. A. Kinsinger.*

FRUIT PUFFS

1 cup flour	Pinch salt
1 heaping teaspoon baking powder	3 level tablespoons butter
	Milk to make soft dough

Fill custard cups half full of any canned fruit, such as cherries, berries, etc., add more sugar if needed. Cut dough as for a biscuit, place in cup on top of fruit and steam about 40 minutes. Serve with cream or rich sauce.—*McLean Recipe.*

PINEAPPLE CUSTARD PIE

Using coarse knife grind	$\frac{1}{2}$ cup of water and
$1\frac{1}{2}$ cups pineapple, add	1 cup sugar

Boil above mixture 10 minutes, dissolve 2 tablespoons corn-starch in $\frac{1}{2}$ cup cold water, add to mixture and boil 5 minutes longer. Remove from fire, add beaten yolks of 2 eggs. Pour into baked crust, cover with meringue made of egg whites and sugar and brown in oven.—*Mrs. J. N. McCaw.*

AMBER PIE

$1\frac{1}{2}$ cups sugar	Yolks of 4 eggs
2 teaspoons flour	1 cup raisins
1 teaspoon cinnamon	1 cup sour milk
$\frac{1}{2}$ teaspoon cloves	2 teaspoons vinegar
Little nutmeg	

Mix sugar, flour and spices dry, add well beaten egg yolks and raisins and stir in milk and vinegar last. Pour in crust and bake, when done spread over the beaten whites and brown in oven. Recipe makes 2 small pies or 1 large pie as desired.

—*Miss Amelia Oehler.*

SWEET POTATO CUSTARD PIE

Good $\frac{1}{2}$ cup sugar	1 egg well beaten
2 tablespoons butter	$\frac{3}{4}$ cup sweet milk
1 $\frac{1}{2}$ cups boiled and mashed sweet potatoes	$\frac{1}{2}$ teaspoon nutmeg

Cream butter and sugar, add egg, then potato. Beat until creamy, add milk and nutmeg, mix well and pour in unbaked shell and bake. Good hot but better cold.

—*Miss Edna L. Stephens.*

RASPBERRY WHIPPED CREAM PIE

3 tablespoons milk	1 cup flour
1 tablespoon sugar	1 teaspoon baking powder
1 tablespoon butter	Pinch of salt
1 egg yolk	

Put sugar and salt in small pan. Add yolk beaten. Add milk and butter. Mix with flour until stiff enough to roll. Bake on outside of pie tin.

FILLING

One pint raspberries. Put on stove and let come to a boil. Thicken with about 1 teaspoon flour and 1 teaspoon cornstarch. Pour into crust and finish with whipped cream.

—*Mrs. J. E. Rupp.*

SQUASH PIE

1 cupful cooked squash	1 teaspoon cinnamon
2 cups sweet milk	$\frac{1}{2}$ teaspoon ginger
2 eggs	$\frac{1}{4}$ teaspoon cloves
$\frac{2}{3}$ cup sugar	1 saltspoon salt

—*Mrs. E. S. Sloane.*

TAPIOCA PIE FILLING

1 pint milk	$\frac{1}{2}$ teaspoon vanilla
$\frac{2}{3}$ cup sugar	2 small tablespoons minute tapioca
Pinch salt	

Boil together 15 or 20 minutes, slowly. Mix one dessert spoon of cornstarch with a little milk and yolk of 1 egg. Stir this into boiling mixture. When filling is cooked remove from stove, stir into it the white of beaten egg. Crushed berries over the top are fine.—*Mrs. Sophia Vercler.*

LEMON RAISIN PIE

$\frac{3}{4}$ cup washed seeded raisins	Rind and juice of $\frac{1}{2}$ lemon
$\frac{3}{4}$ cup sugar	1 teaspoon butter
1 tablespoon flour	$\frac{1}{2}$ cup of cold water

Mix sugar, flour and rind dry and pour over raisins. Add lemon juice and butter, then water. Pour in pan and bake with top crust.—*Mrs. Susan Stephens.*

CREAM COCOANUT PIE

2 cups milk
 $\frac{3}{4}$ cup sugar

2 heaping tablespoons cocoa-
 nut

Heat to boiling point, add 2 tablespoons cornstarch moistened in cold water. When thoroughly cooked add yolks of 2 eggs well beaten and a pinch of salt. Fill the baked crust and cover with meringue made of whites of 2 eggs beaten with $\frac{1}{2}$ cup sugar. Sprinkle with cocoanut and brown in the oven.

—Mrs. J. W. Yoder.

RAISIN CUSTARD PIE

1 tablespoon flour
 $\frac{1}{4}$ teaspoon salt

$\frac{3}{4}$ cup sugar
 2 eggs yolks

Beat together and stir into 1 cup boiling milk. Just before removing from stove add 1 cup seeded and chopped raisins, 1 tablespoon of butter and dash of nutmeg. Pour in baked shell. Beat egg whites and 2 tablespoons powdered sugar spread and brown in oven.—Miss Margaret M. Dirks.

CARAMEL PIE

1 cup brown sugar
 $\frac{1}{2}$ cup white sugar
 1 heaping tablespoon flour

1 egg
 Butter size of an egg
 1 $\frac{1}{2}$ cups sweet milk

Mix all together and cook until thick. Flavor with vanilla.
 —Miss Mildred V. Berg.

CARAMEL PIE

1 $\frac{1}{2}$ cups brown sugar
 3 tablespoons flour
 Lump of butter
 2 egg yolks

1 $\frac{1}{2}$ cups milk or boiling water
 Flavor with vanilla or a
 little Mapleine

Mix sugar and flour, add butter and well beaten yolks and cream together, add milk or water. Cook until thick, take from fire, add flavoring and pour into baked crust. Spread meringue made of 2 egg whites and 1 heaping tablespoon powdered sugar beat until smooth but not too stiff and slightly brown in oven. Serve cold.—Miss Katherine Crusius, El Paso, Ill.

CUSTARD PIE

2 egg yolks
 2 heaping tablespoons sugar
 1 $\frac{1}{2}$ cups sweet milk

Flavor with lemon or
 vanilla

Beat egg yolks well, add sugar, stir into milk, flavor, pour in unbaked crust. Bake and cover with meringue made of 2 egg whites and sugar.—Mrs. Walter Nafziger.

EGG CUSTARD PIE

- | | |
|-------------------------------------|--------------------|
| 2 heaping tablespoons sugar | 2 teaspoons flour |
| 2 egg yolks and 1 white (beat well) | 2 cups sweet milk |
| | Flavor with nutmeg |

Mix, pour into crust, bake and cover with beaten white of one egg and tablespoon sugar.—*Mrs. W. W. Jones.*

SOUR CREAM PIE

- | | |
|-------------------------------------|---------------------------------|
| 1 cup sugar | $\frac{1}{2}$ teaspoon cinnamon |
| 1 cup chopped raisins | $\frac{1}{2}$ teaspoon cloves |
| 3 eggs (save 2 whites for frosting) | $\frac{1}{2}$ teaspoon allspice |
| | 1 cup sour cream |

Bake as a custard pie.—*Mrs. Walter Nafziger.*

SOUR CREAM PIE

Mix together 1 cup sugar, 1 cup chopped raisins, 1 cup sour cream and 1 egg well beaten, $\frac{1}{2}$ teaspoon of cinnamon, nutmeg and salt, $\frac{1}{4}$ teaspoon cloves and a teaspoon vinegar. Bake this filling in 2 crusts.—*Mrs. G. E. Ewins.*

CHOCOLATE PIE

- | | |
|--------------------------------|-------------------------|
| 1 cup milk | $\frac{3}{4}$ cup sugar |
| 2 tablespoons grated chocolate | 3 egg yolks |

Heat milk and chocolate, add sugar and egg yolks (beaten to a cream), add vanilla and bake with undercrust. Use white of eggs for frosting, or better, use whipped cream.—*Mrs. J. J. Zook.*

CHOCOLATE PIE

- | | |
|--|-------------------------------------|
| 1 tablespoon grated chocolate | 1 heaping tablespoon of corn starch |
| 1 cup sweet milk | |
| Scant $\frac{3}{4}$ cup granulated sugar | 1 teaspoon vanilla |
| 2 egg yolks | 2 egg whites |

Heat milk and chocolate, beat yolks and sugar together, add by spoonfuls to hot milk, dissolve cornstarch in little cold milk, add after the milk boils. Take from stove, add vanilla. Pour in unbaked crust. Frost with 2 egg whites, beaten with 1 tablespoon powdered sugar and brown slightly in oven.

—*Mrs. L. F. Stephens, Carlock, Ill.*

PINEAPPLE PIE

- | | |
|------------------------|----------------------------------|
| 1 cup grated pineapple | 1 heaping tablespoon corn starch |
| Yolks of 2 eggs | |
| 1 cup milk | 4 tablespoons sugar |

Beat eggs, add sugar and pineapple and cornstarch, to hot milk. Reserve whites for top.—*Mrs. W. J. McClure.*

PINEAPPLE PIE

$\frac{3}{4}$ cup granulated sugar	Small piece of butter
5 tablespoons flour, stroke measure	1 pint of hot water
Yolks of 2 eggs	8 tablespoons of grated pineapple

Mix sugar and flour, add beaten yolks and butter and water, cook until thick, when this filling is cold add the pineapple. Pour in baked crust that has cooled. Beat 2 egg whites for top, add 2 teaspoons granulated sugar, then slightly brown top of pie in oven.—*Mrs. Metta F. Imhoff.*

ORANGE PIE

Peel the yellow peeling from as many oranges as pan requires to make pie of proper thickness, slicing them into an unbaked crust. Mix together $1\frac{1}{4}$ cups sugar, 2 tablespoons flour. Pour over the oranges, cover with upper crust and bake as usual in moderate oven.—*Mrs. Jno. Wilson.*

ORANGE PIE

Yolks of 4 eggs	and add with the juice and
8 oz. of sugar	$\frac{3}{8}$ cup sweet milk
Grate the rind of 2 oranges	

Mix and bake with one crust. Use the whites beaten stiffly with 4 tablespoons of powdered sugar and brown slightly in oven.
—*Mrs. A. Cook.*

PUMPKIN PIE

1 cup sugar	2 eggs
1 tablespoon flour	1 heaping tablespoon cooked pumpkin
Pinch of salt	1 pint milk
$\frac{1}{2}$ teaspoon each of cinnamon, cloves (or nutmeg)	

Mix pumpkin with sugar, flour and spices, add well beaten eggs, then milk. Pour into crust and bake.—*Mrs. Wm. Wilson.*

PUMPKIN PIE

1 quart stewed pumpkin	1 quart cream
2 tablespoons flour	1 quart milk
2 cups sugar	Season with nutmeg

Makes six pies.—*Mrs. T. J. Twining, Bloomington, Ill.*

CREAM RAISIN PIE

2 egg yolks	1 cup milk
$\frac{3}{8}$ cup sugar	$\frac{1}{2}$ cup cream
1 teaspoon cinnamon	1 cup raisins soaked in warm water
$\frac{1}{8}$ teaspoon cloves or nutmeg	

Line pie pan with crust, lay raisins in crust, and pour in the above mixture and bake. When done cover with meringue made of the 2 egg whites and slightly brown.—*Mrs. E. S. Sloane.*

CREAM RAISIN PIE

1 cup sugar	1 saltspoon cinnamon
1 cup raisins	$\frac{1}{4}$ teaspoon cloves
3 egg yolks	$1\frac{1}{2}$ cups cream or rich milk

Bake with 1 crust and use the 3 whites beaten up with powdered sugar to taste. This pie won one of the Pantagraph prizes.

—*Mrs. A. Cook.*

COCOANUT PIE

To 1 quart scalded milk add $\frac{1}{2}$ cup sugar, the beaten yolks of two eggs, and one level tablespoon cornstarch, dissolved in a little cold milk. Bring to a boil, stirring to prevent the mixture from getting lumpy. Then add 1 cup grated or shredded cocoanut which has been soaked in milk over night. Bake in an under crust only. When done spread with a meringue made of whites of 2 eggs, and 2 tablespoons powdered sugar. Return to oven a few minutes to brown lightly. This quantity is sufficient for 2 pies.—*Mrs. H. S. Fry.*

COCOANUT PIE

$1\frac{1}{2}$ cups granulated sugar	1 heaping teaspoon butter
3 level tablespoons flour	1 teaspoon lemon extract
$2\frac{1}{2}$ cups sweet milk	$\frac{1}{2}$ cup cocoanut

Mix sugar and flour, add milk and cook until thick in double boiler. Take from stove, add butter, lemon extract and cocoanut. Pour in baked shells and cover with meringue made of 2 egg whites and 1 heaping tablespoon powdered sugar, beaten stiffly. Sprinkle with cocoanut and slightly brown in oven.

—*Mrs. D. R. Schwartzentruber.*

BUTTER SCOTCH PIE

1 cup brown sugar	3 tablespoons water
3 tablespoons flour	1 cup sweet milk
Butter size of an egg	Flavor with vanilla
Yolk of 1 egg	

Mix sugar, flour, etc., add well beaten egg yolk, cook until thick, stirring all the time. Take from stove, flavor and pour in a baked crust. Frosting or whipped cream may be spread on top if desired.—*Miss Matilda Augspurger.*

BUTTER SCOTCH PIE

$1\frac{1}{2}$ cups brown sugar	$1\frac{1}{2}$ cups cold water
3 eggs	3 heaping tablespoons butter
3 tablespoons flour	1 teaspoon vanilla

Mix sugar, flour and yolks of eggs to a paste and gradually add the water and butter and stir over fire until thick, then add vanilla. Pour into a baked crust. Cover with meringue and brown in oven. Banana sliced in pie shell and covered with filling is very good.—*Mrs. J. C. Nafziger.*

BUTTER SCOTCH PIE

Mix 2 cups light brown sugar	Beaten yolks 2 eggs
4 heaping tablespoons flour	Add 2 tablespoons butter and
Pinch salt	2 cups milk

Cook until thick, stirring constantly, add 1 teaspoon vanilla and pour in baked pie shell. Cover with meringue of the egg whites. This recipe never fails to be delicious.

—Miss Odessa Lovell.

LEMON PIE

2 cups water	2 eggs
3 tablespoons corn starch	4 tablespoons lemon juice
2 tablespoons flour	½ teaspoon salt
1 cup sugar	

Put water on to boil, using 1½ cups boiling, and remaining ½ cup to dissolve cornstarch, flour and sugar that have previously been mixed dry. Beat egg yolks, add to above ingredients and add slowly to boiling water, cook about 5 minutes, stirring constantly. Take from stove, add lemon juice and salt. Pour in baked crust and spread meringue made of egg whites and brown in oven.—Mrs. R. W. Imhoff.

LEMON PIE

4 egg yolks	1 cup sugar
1 lemon (juice and rind)	2 egg whites

To the beaten yolks of eggs add ¾ of the sugar and juice and grated rind of the lemon, thoroughly beat and boil this mixture in double boiler until it thickens. Beat stiffly beaten whites of 2 eggs into the above and pour in baked crust. Make meringue of the other 2 egg whites and other ¼ cup sugar and spread, then brown in oven.—Mrs. H. Musselman.

LEMON PIE

1 ¼ cups sugar	4 tablespoons flour
Grated rind and juice 1 lemon	Yolks of 4 eggs
	2 cups boiling water

Mix sugar, rind, and juice and flour dry, add well beaten yolks, beat mixture thoroughly, add water and stir well. Cook until thick and pour into baked crust. Cover with meringue made with 2 egg whites and 2 teaspoons sugar. Makes 2 pies.

—Mrs. Fred Nafziger.

LEMON PIE

1 cup sugar	lemon
1 tablespoon corn starch	2 egg yolks
1 tablespoon flour	1 cup boiling water
Grated rind and juice of one	1 teaspoon butter

Mix dry ingredients, add rind, then juice of lemon, add yolks well beaten, stir mixture well, add water, mix well. Cook until thick, stirring constantly, take from stove, add butter, put in baked crust. Beat 2 egg whites with 1 heaping tablespoon powdered sugar, pile on the pie and slightly brown in the oven.

—*Mrs. Susan Stephens.*

LEMON PIE FILLING

- | | |
|-------------------------|--------------------------|
| 2 egg yolks | 1 lemon rind and juice |
| 1 whole egg beaten into | Squeeze juice into glass |
| 1 cup sugar | Fill with cold water |
| 1 small teaspoon butter | 1 tablespoon cornstarch |

Cook in double boiler.—*Mrs. E. M. Minnick.*

Mince Meat

GREEN TOMATO MINCE MEAT

- | | |
|--|---|
| 1 peck green tomatoes chopped fine, cover with cold water scald and drain, add | 1 lb. of currants |
| 1 cup chopped suet (freed from peeling and strings) | 2 cups vinegar |
| 5 lbs. of brown sugar | 1 tablespoon salt |
| 1 lb. of raisins | 2 teaspoons pepper |
| | 2 teaspoons each of cinnamon, cloves and nutmeg |

Boil 1 hour and seal hot. Quantity 7 or 8 quarts and used for pies same as any mince meat.—*Mrs. J. C. Nafziger.*

TOMATO MINCE MEAT

Chop 1 peck of green tomatoes, or put through food chopper using coarse cutter, drain off the juice and add as much water as there had been juice, also add 5 pounds of brown sugar and 2 pounds raisins. Cook slowly until tomatoes are tender. Add to above mixture 2 tablespoons cinnamon, allspice, cloves and salt, 1 cup vinegar. Boil 45 minutes, then add 6 large sour apples, peeled, cored and chopped. When apples are done the mince meat is ready for jars. Seal hot.—*Mrs. E. R. Buescher.*

MINCE MEAT

- | | |
|---|---|
| 2 pounds lean fresh beef, boiled and when cold chopped fine | ½ lb. citron (steamed over top tea kettle) and cut fine |
| 1 lb. beef suet (cleared of strings and minced to powder) | 5 tablespoons cinnamon |
| 7 lbs. apples pared and chopped | 3 tablespoons ground nutmeg |
| 2 lbs. raisins seeded | 1 tablespoon mace (powdered) |
| 1 lb. sultana raisins washed and picked over | 1 tablespoon cloves |
| 2 lbs. currants washed and "carefully" picked over | 1 tablespoon allspice |
| | 1 tablespoon fine salt |
| | 5 lbs. brown and granulated sugar |
| | 1 quart boiled cider |
| | 2 quarts rich cherry juice left from canning |
| | 1 pint best brandy |

Mince meat will keep all winter if put in a tightly covered jar and kept in a cool place or may be canned by bringing to boiling heat on stove and sealing hot.—*Mrs. Susan Stephens.*

MINCE MEAT

- | | |
|--|---|
| 10 lbs. beef cooked tender | 3 cups water |
| 1 lb. suet, remove the outer peeling of suet, also stringy parts and chop remainder fine | 1 quart boiled cider |
| 1 lb. citron, finely sliced | 1 lb. raisins |
| 3 cups molasses | 2 lbs. currants |
| 5 cups brown sugar | Lemon and orange peel and spices to taste |
| | Twice the amount of apples that pounds of beef are used |

This recipe makes 3 gallons.—*Mrs. J. W. Yoder.*

Short Cake

STRAWBERRY SHORT CAKE

½ cup sugar
1 cup milk
1 egg
2 cups flour

2 heaping teaspoons baking powder
1 tablespoon butter
Pinch of salt

Mix flour and baking powder, rub in the butter and add sugar, milk and egg mixed together. Bake in two pie tins and stack.

—*Mrs. Walter Risser.*

SHORT CAKE

1 tablespoon butter
¾ cup sugar
1 beaten egg
½ cup milk

1 pint flour
1 heaping teaspoon baking powder
Sift together

—*Mrs. Jno. Wilson.*

STRAWBERRY SHORT CAKE

1 quart flour
3 teaspoons baking powder

¾ cup butter
Milk or water to make soft dough

Divide into 2 or 3 equal parts and bake in one pan, spreading butter between layers. Bake and spread sweetened strawberries between layers and over top and pour over any juice that is left. Serve hot with sweetened milk or better cream.

—*Mrs. Lydia A. Yoder.*

Desserts

COCOANUT KISSES

2 egg whites
 $\frac{1}{2}$ cup granulated sugar
Pinch salt

$\frac{1}{2}$ tablespoon lemon juice
1 cup shredded cocoanut

Beat egg whites very stiffly, add other ingredients and beat 5 minutes. Bake in a greased and floured pan 20 or 30 minutes in a slow oven. May be used as a bon bon or cover with peaches or strawberries and serve with whipped cream as a dessert.

—*Miss Aurelle Barclay.*

FRESH FRUIT DAINTY

1 tablespoon cocoa
 $\frac{1}{4}$ cup sugar
2 tablespoons boiling water
 $\frac{1}{2}$ cup rich cream
 $\frac{1}{4}$ teaspoon vanilla
4 slices pineapple

$\frac{1}{4}$ lb. white grapes
 $\frac{1}{4}$ lb. tokay grapes
15 marshmallows
White cherries may be used
if desired with the grapes

Dissolve cocoa and sugar in water, when cold add whipped cream and vanilla. Cut fruit and marshmallows into small pieces (seed grapes), add this to the cocoa and cream mixture. Reserve part of fruit, marshmallow and cream for decorating, place red cherry on top of cream.

—*Mrs. L. E. Skaggs.*

MARSHMALLOW PUDDING

1 $\frac{1}{2}$ pkt. of gelatine
1 cup sugar
1 teaspoon vanilla
2 teaspoons lemon juice

1 dozen marshmallows
1 cup boiling water
Whites of 2 eggs (beaten)

Soak gelatine in cold water, dissolve in boiling water, add sugar. Set in pan cold water, beat constantly until cool, add whites. If serving at once add marshmallow previously beaten with hot water, can divide in 3 parts, color one part, set a mold, arrange in colors with a color in center. Set on ice one hour or if not using marshmallows, 3 hours, as could be made without. Serve with whipped cream.—*Mrs. J. H. Engel.*

BLANC MANGE

2 cups sweet milk
4 tablespoons sugar

Heat to boiling point

Dissolve 2 level tablespoons cornstarch in $\frac{1}{4}$ cup cold milk, add to hot milk, when thick take from stove and add 1 teaspoon lemon or vanilla.

Dip custard cups in cold water, pour in mixture mold. Serve with whipped cream. One level tablespoon cocoanut to a cup may be added if desired if lemon is used to flavor.

—*Mrs. Roy J. Knick.*

SNOW BALLS

- | | |
|---|------------------------------|
| 2 $\frac{1}{4}$ cups of flour | $\frac{1}{2}$ cup sweet milk |
| 3 $\frac{1}{2}$ teaspoons baking powder | 4 egg whites |
| 1 cup sugar | 1 teaspoon vanilla |
| $\frac{1}{2}$ cup butter | |

Sift dry ingredients, cream butter and sugar, add milk and flour; alternately fold in well beaten egg whites and vanilla. Put in buttered cups and steam from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Serve with pineapple sauce.—*Mrs. Henry Knapple.*

PINEAPPLE SAUCE

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|----------------------------|---|
| $\frac{1}{2}$ cup of sugar | $\frac{2}{3}$ tablespoons butter |
| 1 tablespoon corn starch | 1 $\frac{1}{2}$ tablespoons lemon juice |
| Little salt | $\frac{1}{2}$ cup grated pineapple |
| 1 cup of cold water | |

Mix dry ingredients, add water, cook until quite thick, add the lemon and butter. Take from stove, stir in the pineapple.

—*Mrs. Henry Knapple.*

HEAVENLY HASH

- | | |
|-----------------------------------|----------------------------------|
| 1 quart boiling water | Small pinch salt |
| 4 tablespoons minute tapioca | Add a small can grated pineapple |
| Cook in double boiler until clear | 1 cup sugar |

Cook 5 more minutes. Set in cool place. Serve with whipped cream over top.—*Mrs. W. R. Yerke, Elkhart, Ind.*

HEAVENLY HASH

- | | |
|--|-----------------------------|
| 1 pint whipped cream | 25 best marshmallows sliced |
| 1 cup chopped nuts and some candied cherries | fine |

Mix the marshmallows with the whipped cream and nuts. Let stand on ice for several hours, decorate with cherries and serve ice cold.—*Mrs. Lillian Caton, Stanford, Ill.*

(Kindness of a Danvers friend)

EXCELLENT SALAD

Peel 4 oranges and separate the lobes, then cut in 4 pieces. Scald, blanch and skin 1 cup English walnut meats, then dry kernels and set away to cool. Mix the oranges with the kernels and add $\frac{1}{2}$ cup skinned white grapes. Set on ice 1 hour, pile on lettuce leaves and serve with whipped cream or mayonnaise dressing as preferred.—*Mrs. W. F. Armstrong, Stanford, Ill.*

DUCHESS CREAM

One pint tapioca soaked over night, drain and cover with hot water. Let simmer until clear, stirring all the time. Add juice of 2 lemons, $\frac{1}{2}$ can chopped pineapple and 2 cups sugar. Lastly add beaten whites of 2 eggs. Serve cold with cream.

—*Mrs. Harry Kauffman, Stanford, Ill.*

TAPIOCA CREAM

Cook in a double boiler for 15 minutes, 1 quart milk, 2 heaping tablespoons minute tapioca and salt to taste, stirring frequently. Beat yolks of 2 eggs, add $\frac{1}{2}$ cup sugar and stir into the above. Cook until thick like custard. Remove from stove, pour into dish and whip in beaten whites of eggs until no white shows. Flavor as desired. When cold pour over fresh fruit and serve.—*Mrs. Harvey Miller.*

NUT CREAM

Soak 2 tablespoons gelatine in $\frac{1}{2}$ cup cold water. When set, place mold in a pan of hot water to dissolve. Whip 1 pint of thick cream and turn the gelatine again and again in the cream, add $\frac{1}{2}$ cup sugar, stiffly beaten white of 1 egg, 1 cup of chopped nuts and flavor with vanilla or as desired. Let stand until firm and serve with whipped cream on top. This makes a very pretty dessert with pink gelatine and $\frac{1}{2}$ cup nut meats and $\frac{1}{2}$ cup chopped dates are also nice.

—*Miss Edna L. Dressler, El Paso, Ill.*

SPANISH CREAM

1 pint cold milk
1 package of gelatine
Yolks of 4 eggs

8 tablespoons sugar
Whites of 4 eggs
Vanilla flavoring

Dissolve the gelatine in the milk, beat sugar into yolks, add to milk just before it reaches boiling heat. Then boil until it begins to thicken. Take from stove, cool a little, add beaten egg whites and vanilla. Serve cold.—*Mrs. Henry Knappe.*

PINEAPPLE BAVARIAN CREAM

1 envelope gelatine
1 cup cold water
1 pint grated pineapple

1 cup sugar
1 pint rich cream

Soak gelatine in cold water, let pineapple and sugar simmer on back of stove 20 minutes. Add gelatine, pour into a pan, beat until the gelatine starts to thicken, add cream (whipped). Set over ice to harden. Chopped nuts and maraschino cherries may be added if desired.—*Mrs. F. E. Risser.*

(a) MARSHMALLOW CREAM

$\frac{1}{2}$ pound marshmallows
1 cup rich cream

1 cup pecans

Dip scissors in cold water and cut up marshmallows. Whip cream. Chop nuts, and mix all together. Set on ice.

(b) BROWNIES

1 cup sugar
 $\frac{1}{2}$ cup flour
2 eggs
Nuts

1 teaspoon vanilla
 $\frac{1}{2}$ cup butter
2 squares chocolate

Stir up like cake, pour in greased pan. Bake 20 or 30 minutes. Cut in squares.

—Miss Ada V. Willerton,
318 E. Chestnut St., Bloomington, Ill.

Fruit Salads

FRUIT SALAD DRESSING

$\frac{1}{2}$ cup sugar	1 cup pineapple juice
1 heaping tablespoon flour	Juice of 1 lemon

Mix sugar and flour, add liquids and 1 beaten egg. Cook until thick in double boiler. When cold add $\frac{1}{2}$ pint of whipped cream. Use as a dressing for a salad of pineapple cubes, seeded and halved grapes, marshmallows and nuts or any other fruit salad.—*Mrs. Fred W. Koppersmith, Youngstown, Ohio.*

FRUIT DRESSING

1 orange	$\frac{1}{2}$ cup granulated sugar
$\frac{1}{4}$ cup lemon juice	7 tablespoons cornstarch
$\frac{1}{4}$ cup pineapple juice	2 eggs
3 tablespoons of water	

Cook together liquids, sift dry ingredients together, stir hot liquids into dry ingredients. Cook 15 minutes in double boiler, then slightly beat eggs and beat mixture constantly while adding them. Return to stove and cook 1 minute. Use whipped cream to thin dressing.—*Mrs. Metta F. Imhoff.*

CRANBERRY TARTS

Make a rich pastry cut to fit shallow oblong muffin pans. Bake, when cold place an oblong slab of rich cranberry jelly on each, add a spoonful of whipped cream and a maraschino cherry. Serve on salad plates or a large fancy plate.—*Mrs. R. M.*

PINEAPPLE FLUFF

1 cup chopped pineapple	$\frac{1}{2}$ cup nuts
$\frac{1}{4}$ pound marshmallows	1 cup whipped cream

White of 1 egg and mashed banana may be used instead of cream.—*Miss Clara R. Brian, Bloomington, Ill.*

BANANA SALAD

Cut bananas into quarters, roll in nuts and serve with mayonnaise.—*Mrs. B. F. Springer.*

FRUIT AND MARSHMALLOW SALAD

4 bananas	white cherries
1 pint pineapple	1 cup nuts
1 pound white grapes or	$\frac{1}{2}$ pound marshmallows

Mix lightly with an extra good mayonnaise. May be used as an individual salad with good taste or served in a salad bowl.

—*Mrs. W. J. McClure.*

FRUIT SALAD

- | | |
|---|--|
| 1 can sliced pineapples cut in small pieces | 2 boxes Angelus marshmallows cut in quarters |
| 1 can seeded white cherries | $\frac{1}{4}$ pound pecans cut in small pieces |

DRESSING

- | | |
|-------------------------------------|-------------------------------------|
| 1 pint of cream after it is whipped | 3 tablespoons of any salad dressing |
| $\frac{1}{4}$ teaspoon dry mustard | |

Serve in nests made of head lettuce.

—Mrs. Hubert L. Kilby, Jefferson City, Mo.

FRUIT SALAD

- | | |
|-----------------------|----------------------------|
| 2 pounds tokay grapes | 15 or 20 marshmallows |
| 1 quart pineapple | Add nut meats if preferred |

DRESSING

- | | |
|------------------------------|--|
| 2 egg yolks beaten light | $\frac{1}{4}$ cup cream, boil in double boiler, add stiffly beaten whites of eggs and $\frac{1}{4}$ cup whipped cream, when cold |
| Juice of $\frac{1}{2}$ lemon | |

Serves 15 people.—Miss Helen Springer.

CHERRY SALAD

- | | |
|---------------------------------|--------------------|
| 1 quart of cherries | 1 orange |
| 1 box Plymouth Rock gelatine | Juice of one lemon |
| 1 small can of grated pineapple | |

If cherries are not sweet enough, add sugar. Soak gelatine in part of the cherry juice, using the remainder boiling hot to dissolve it. Mix all together and set aside to harden as fruit salad. This can be made and set over night.

—Mrs. David S. Ummel.

GRAPENUT SALAD

- | | |
|---------------------------------|------------------------------------|
| 2 cups apples chopped | $\frac{3}{4}$ cup grape nuts |
| 3 oranges diced in small pieces | $\frac{1}{4}$ cup granulated sugar |

Mix all together and serve with whipped cream. Quantity cream $\frac{3}{4}$ pint. (May use less if desired).

—Miss Aurelle Barclay.

APPLE AND ORANGE SALAD

Boil 1 cup sugar and $\frac{1}{2}$ cup water until thick enough to jell, then add 2 cups peeled and halved apples. Boil until done, take apples out. Let water cool and jell, add grated pulp and juice of one orange, stir into apples and serve with whipped cream or marshmallows cut in small pieces.

—Mrs. Lewis Stephens, Congerville, Ill.

PINEAPPLE SALAD

1 can pineapple
1 cup nuts

2 cups marshmallows

Drain juice off of pineapple and cut into small pieces. Also nuts and marshmallows and mix with mayonnaise or serve on individual salad plates with whipped cream.—*Mrs. J. E. Rupp.*

PINEAPPLE SALAD

Blanch and cut up 1 cup almonds. Strain and cut into small pieces 1 can pineapple
Beat 2 eggs, add

2 tablespoons sugar
2 tablespoons pineapple juice
4 tablespoons vinegar
Butter size of a walnut

Cook thoroughly, cool and add to nuts and pineapple. Let stand until very cold. When ready to serve mix with whipped cream. Serves 6 or 8 people.—*Mrs. W. J. McClure.*

Ice Cream and Sherberts

FRENCH ICE CREAM

$\frac{1}{2}$ cup sugar	2 cups scalded milk
1 teaspoon flour	2 egg whites
Yolks of 2 eggs	1 cup double cream whipped
$\frac{1}{16}$ teaspoon salt	1 teaspoon vanilla

Mix sugar and flour, add egg yolks, add scalded milk. Cook in double boiler, slowly pour the hot custard over the beaten egg whites just before freezing. When cool add whipped cream and vanilla.—*Mrs. Edward Oehler.*

ICE CREAM

1 quart milk	2 cups of sugar
$\frac{1}{2}$ cup flour	2 tablespoons vanilla
$\frac{1}{2}$ cup sugar	1 tablespoon lemon extract
Boil when cool, add	Freeze
1 quart of cream	

Makes $1\frac{1}{2}$ gallon.—*Mrs. A. H. Otto.*

ICE CREAM

$1\frac{1}{2}$ lbs. sugar	$1\frac{1}{2}$ oz. crystal flake
3 eggs, use yolks of only one	Vanilla

Dissolve crystal flake in 1 quart of milk. Using double boiler strain through a cloth. Add enough cream and milk to fill a gallon freezer.—*Mrs. Arthur Twenty.*

ICE CREAM

$\frac{1}{2}$ gallon mornings milk	1 quart of thick cream
1 pint sugar	Flavor with lemon and vanilla or any flavoring desired
Scant $\frac{1}{2}$ pint of flour	

Heat milk to scalding heat in pan of water on the stove. Mix sugar and flour dry, sift gradually into hot milk and cook a few minutes, take from stove and when cool stir in cream and flavoring. Freeze as usual. Quantity 1 gallon.

—*Mrs. C. R. Ewins.*

ANGEL PARFAIT

1 pint cream (whipped)	$\frac{1}{2}$ cup nut meats
$\frac{1}{2}$ cup sugar	1 teaspoon vanilla
1 glass strawberry preserves	

Mix all ingredients together and freeze $2\frac{1}{2}$ hours in ice and salt.—*Mrs. Geo. D. Kime.*

APRICOT SHERBET

- | | |
|---|--|
| 1 pint of dried apricots, after
being cooked and run
through colander | thick syrup, pour over apri-
cots |
| 1 quart of sugar | Juice of 4 lemons |
| 1 quart of boiling water to | $\frac{1}{2}$ package of ice cream pow-
der |
| | Freeze |

Makes 1 gallon.—*Mrs. A. H. Otto.*

PINEAPPLE SHERBET

- | | |
|------------------------|----------------------|
| 1 pint sugar | 3 or better 4 lemons |
| 1 quart cold water | 2 egg whites |
| 1 can grated pineapple | 1 tablespoon sugar |

Boil sugar and water until sugar dissolves, let cool and add the pineapple pulp and juice of lemons. Pour in freezer and when partly frozen add the egg whites and tablespoon of sugar which have been beaten until foamy. Finish freezing as usual.
—*Mrs. Edward Oehler.*

MILK SHERBET

- | | |
|-------------------------------------|--|
| Juice and fine pulp of 3
oranges | 1 cup sugar |
| Juice and fine pulp of 3
lemons | Put into freezer to chill and
stir occasionally |
| (Remove all peeling and
seeds) | Add 1 quart new milk
(Better $\frac{1}{2}$ cream, $\frac{1}{2}$ milk) |

Freeze as usual. (Half gallon). Add more oranges and sugar to taste to make 3 quarts. Milk or cream, oranges and sugar are added to make gallon.—*Mrs. J. T. Ayers.*

Puddings

ORANGE DUMPLINGS

- | | |
|------------------|---------------------------|
| 3 oranges sliced | 1 cup flour |
| 1 cup sugar | 2 teaspoons baking powder |
| 2 cups water | Pinch salt |
| Boil to a syrup | Scant teaspoon lard |

Enough water to make medium stiff batter. Drop from spoon in orange syrup. Boil slow. Do not let syrup boil up over top of dumplings.—*Mrs. Jno Wilson.*

CARAMEL CUSTARD

Into a hot skillet pour 3 tablespoons sugar and burn until dark liquid, stirring constantly. Pour over this 1 pint heated milk and stir until dissolved. When cool pour into 2 well beaten eggs. Flavor with vanilla. Pour into cups and set in a pan of water and bake in oven. Test with a silver knife (when done will not stick to knife). Be careful not to bake too long.

—*Miss Margaret M. Dirks.*

SNOW PUDDING

- | | |
|-----------------------|--------------------------------|
| 1 pint of milk | 1 tablespoon cornstarch |
| 1 tablespoon cocoanut | $\frac{1}{2}$ teaspoon vanilla |
| 2 tablespoons sugar | White 1 egg |

Put milk and cocoanut in double boiler, heat, mix sugar and cornstarch with a little milk. Pour into milk, have white of egg beaten stiff, and when cornstarch is done take off stove and fold in the white of egg. Pour into molds.

SAUCE FOR SNOW PUDDING

- | | |
|--------------------------|---|
| 1 cup milk | $\frac{1}{4}$ teaspoonful lemon and the |
| 1 teaspoonful cornstarch | yolk of the egg |
| 1 tablespoonful sugar | |

Boil until thick.—*Mrs. E. A. Kinsinger.*

STEAMED SPONGE PUDDING

- | | |
|--|--|
| 1 egg well beaten | $\frac{1}{4}$ teaspoon cloves |
| $\frac{1}{2}$ cup molasses beaten with the egg | 1 teaspoon soda in $\frac{1}{2}$ cup hot water |
| $\frac{1}{2}$ cup raisins, nuts | 1 scant cup flour |
| 1 teaspoon cinnamon | Salt |

Steam one hour.

SAUCE FOR PUDDING

- | | |
|------------------------------|-----------------------|
| 1 cup sugar | Butter size of walnut |
| 1 egg | Lemon flavoring |
| $\frac{1}{4}$ cup cold water | |

—*Mrs. E. M. Minnick.*

BANANA PUDDING

- | | |
|--------------------------|--------------------------------|
| 2 pints scalded milk | $\frac{1}{2}$ teaspoon vanilla |
| 2 eggs | $\frac{1}{2}$ cup sugar |
| 3 tablespoons cornstarch | $\frac{1}{4}$ cup water |

Scald two pints milk, mix yolks of eggs, cornstarch, and sugar, add water, stir into milk, cool, add vanilla. When ready to serve, whip whites of eggs, slice $\frac{1}{2}$ banana to 1 dish, cover with pudding, little meringue, and one red cherry on top.

—Mrs. Jas. F. Lambdin.

LIGHT BREAD PUDDING

- | | |
|--------------------------|--------------------------------|
| 3 eggs beaten separately | 1 $\frac{1}{2}$ pint rich milk |
| $\frac{1}{2}$ cup sugar | Add some raisins if preferred |
| 1 slice bread buttered | |
| 1 teaspoon lemon extract | |

Egg whites and raisins should be added last.

—Mrs. L. F. Stephens, Carlock, Ill.

MAPLE PUDDING

- | | |
|--------------------|-------------------------------|
| 2 cups brown sugar | 1 $\frac{1}{2}$ cups of water |
|--------------------|-------------------------------|

Bring to a boil and add 2 tablespoons cornstarch (dissolved in cold water), 1 tablespoon butter and a few nut meats. Flavor with vanilla after taking from the stove. Serve cold.

—Mrs. E. S. Sloane.

CUSTARD PUDDING

- | | |
|-------------------|--------------------------|
| 5 cups sweet milk | $\frac{1}{2}$ cup sugar |
| 5 eggs | 1 teaspoon lemon extract |

—Mrs. Wm. C. Allen.

LEFT OVER CAKE PUDDING

- | | |
|---------------------------------|--|
| $\frac{3}{4}$ cup cake crumbs | 2 $\frac{1}{2}$ tablespoons granulated sugar |
| 1 $\frac{1}{2}$ cups sweet milk | $\frac{1}{4}$ teaspoon nutmeg or cinnamon |
| 1 egg | |
| 1 teaspoon butter | |

Bake in oven until done and nicely browned. Serves 3 people.

—Home Bureau.

WOODFORD PUDDING

- | | |
|-------------------------------------|---|
| 1 cup of sugar | Flour to make batter slightly stiffer than cake |
| $\frac{1}{2}$ cup of butter or lard | 1 cup of raisins |
| $\frac{3}{4}$ cup sour milk | Spices to suit taste |
| 1 teaspoon soda | |
| 2 eggs (one will do) | |

SAUCE FOR PUDDING

- | | |
|-------------------------|---|
| 1 cup sugar | 3 tablespoons vinegar and little nutmeg |
| 1 cup of water | |
| Generous lump of butter | |

Let boil and add enough dissolved cornstarch to thicken to consistency of thin cream. Omit vinegar and add 2 tablespoons cocoa makes sweet sauce.—Mrs. G. C.

ABE LINCOLN PUDDING

- | | |
|---------------------------------|-----------------------------|
| 2 heaping cups bread crumbs | $\frac{1}{2}$ teaspoon soda |
| 1 $\frac{1}{2}$ cups sweet milk | 2 tablespoons brown sugar |
| 1 egg | A little salt, cloves and |
| 1 tablespoon melted butter | cinnamon |
| $\frac{3}{4}$ cup molasses | Steam |
| $\frac{3}{4}$ cup raisins | |

SAUCE

- | | |
|------------------------------|---------------------|
| 1 tablespoon butter creamed | 1 cup boiling water |
| with $\frac{1}{2}$ cup sugar | |

Serve hot.—*Mrs. Mary Nafziger.*

CARROT PUDDING

- | | |
|--------------------------------|--------------------------|
| 1 pound grated carrots | 4 tablespoons sugar |
| $\frac{3}{4}$ lb. chopped suet | 8 tablespoons flour |
| $\frac{1}{2}$ lb. raisins | Spices to suit the taste |
| $\frac{1}{2}$ lb. currants | |

Steam 4 hours. Place in oven for 20 minutes. Serve with sauce.

SAUCE

- | | |
|-----------------------|------------------------|
| 1 cup butter | $\frac{1}{2}$ cup wine |
| 2 cups powdered sugar | |

Beat butter to cream. Add sugar gradually. When light add wine which has been heated. Place in bowl of water and stir until smooth.—*Mrs. Wm. C. Allen.*

HASTY PUDDING

- | | |
|--------------------------------|-------------------------------------|
| Put in baking pan | $\frac{3}{4}$ cup sweet milk |
| 2 $\frac{1}{2}$ cups hot water | 1 cup of flour |
| $\frac{1}{2}$ cup sugar | 2 teaspoons baking powder |
| 1 tablespoon butter | $\frac{1}{2}$ teaspoon cinnamon and |
| In another pan stir up | $\frac{1}{2}$ cup raisins |
| $\frac{1}{2}$ cup sugar | |

Stir batter up well together. Pour into center of pan of hot water, but do not stir, merely set in oven and bake 30 minutes, and the sauce for pudding will be made right with it. Apples, etc., may be used in place of raisins.—*Mrs. C. H. Twining.*

CORN PUDDING

- | | |
|------------------------------|---------------------------------|
| 1 quart of corn cut from cob | $\frac{1}{2}$ pint of cream and |
| 1 teaspoon of salt | 2 pints milk |
| Pepper to suit taste | 2 eggs beaten separately and |
| 1 tablespoon of sugar | added last |
| 2 tablespoons of butter | |

Bake until corn is done.—*Mrs. L. F. Stephens, Carlock, Ill.*

SUET PUDDING

- | | |
|---|----------------------------------|
| 1 pound suet crumbled fine | 1 cup molasses |
| 1 pound currants | 2 cups sugar |
| 1 pound raisins | $\frac{1}{2}$ cup milk |
| $1\frac{1}{2}$ pounds of flour or five cups | $1\frac{1}{2}$ teaspoon cinnamon |
| 7 eggs | |

Steam 4 hours.—*Mrs. Jno Wilson.*

SUET PUDDING

- | | |
|------------------------------|---------------------------------|
| 1 cup suet | 1 heaping teaspoon cinna- |
| 1 cup molasses | mon |
| 1 cup sweet milk | $\frac{1}{2}$ teaspoon allspice |
| 1 teaspoon soda | Nutmeg to flavor |
| $3\frac{1}{2}$ cups of flour | 2 cups raisins |

Steam 3 hours and serve hot with whipped cream or rich sauce.—*Mrs. Walter Risser.*

CHERRY PUDDING

- | | |
|---------------------------|---|
| $1\frac{1}{2}$ cups sugar | 2 teaspoons baking powder |
| Butter size of an egg | in flour enough to make |
| 1 egg | stiff batter |
| 1 cup sweet milk | $1\frac{1}{2}$ cups fresh or canned cher- |
| | ries |

Bake and serve with sugar and cream.—*Mrs. Ira Hulva.*

CHERRY TAPIOCA PUDDING

- | | |
|---------------------------------------|---|
| 3 rounding tablespoons minute tapioca | Let stand 15 minutes |
| 2 cups tepid water | Add about a pint of canned cherries, juice and fruit and a cup of sugar |

Bake $\frac{1}{2}$ hour in moderate oven. Serve warm but not hot with whipped cream. Other fruit may be used.

—*Miss Margaret M. Dirks.*

PRUNE SOUFFLE

- | | |
|--------------------------|--------------------|
| $\frac{1}{4}$ lb. prunes | Pinch of salt |
| Whites of 5 eggs | Pint whipped cream |
| 5 tablespoons of sugar | |

Stew prunes without sugar until tender. Take seed-kernel from prunes, chop finely with the prunes. Beat white of eggs until stiff, add prunes, sugar and salt. Pour into a buttered pan, set into pan of cold water and place in oven until brown. Serve with whipped cream.—*Miss Harriet Randolph.*

PRUNE WHIP

- | | |
|--|-------------------------|
| $\frac{3}{4}$ pound prunes cooked and stoned, slightly chopped | Whites of 3 eggs beaten |
| | 1 cup of sugar |

Stir the prunes in this and bake 20 minutes, and serve with whipped cream.—*Mrs. J. J. Zook.*

STEAMED PUDDING

$\frac{1}{2}$ cup sugar	Pinch of salt
1 egg	2 level teaspoons baking powder
$\frac{1}{2}$ cup milk	Vanilla
1 tablespoon shortening	
$1\frac{1}{2}$ cups flour	

Pour mixture over stewed fruit and boil slowly. Any kind of fruit may be used.—*Mrs. Homer Barclay.*

STEAMED PUDDING

1 cup of molasses	1 teaspoon of soda (dissolved in the boiling water)
$\frac{1}{2}$ cup melted butter	
3 cups flour	1 cup raisins
1 cup boiling water	

Steam 3 hours, serve hot with whipped cream sweetened and flavored to taste. Serves 12 people.—*Miss Dorothy Artis.*

APPLE PUDDING

1 pint flour	1 tablespoon butter
$\frac{1}{2}$ cup sugar	1 egg
1 teaspoon baking powder	$\frac{3}{4}$ cup milk
Pinch nutmeg	

Sift flour, sugar, baking powder and nutmeg. Add butter, beat egg in a cup and add enough milk to fill cup. Stir together and pour over cooked tart apples (without juice) and bake.

—*Mrs. J. J. Zook.*

APPLE PUDDING

Slice tart apples thin in pan and sprinkle with sugar, using 1 cup sugar to 4 apples. Make cake batter of 1 cup sugar, butter size of an egg, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups of flour and 1 teaspoon baking powder.—*Mrs. H. L. Stuckey.*

DATE PUDDING

4 eggs beaten separately	2 level teaspoons baking powder
$1\frac{1}{2}$ cups granulated sugar	
4 tablespoons sweet milk	2 cups chopped nuts
3 rounding tablespoons flour	2 cups chopped dates

Bake 40 minutes in a pan set in boiling water. Cover inside of pan with brown paper. Serve cold with whipped cream.

—*Mrs. Eugene Nafziger.*

DATE AND NUT PUDDING

1 cup granulated sugar	1 lb. English walnut meats (broken)
1 teaspoon baking powder	
9 tablespoons cracker crumbs	$\frac{1}{2}$ lb. dates (chopped)
6 egg yolks (beaten)	6 egg whites (beaten stiffly)

Bake in slow oven and serve with whipped cream.

—*Mrs. T. J. Twining, Bloomington, Ill.*

ANGEL FOOD DATE PUDDING

6 egg yolks	powder
1 cup granulated sugar	6 egg whites
4 rounding tablespoons flour	1 cup chopped nuts
1 rounding teaspoon baking	1 cup chopped dates

Beat yolks, add $\frac{1}{2}$ of sugar, sift flour and baking powder and add to yolks. Beat whites, add remaining half of sugar to them, then slightly warm nuts and dates, roll in little extra flour.

Add, and lightly stir in whites last. Bake in pan lined with buttered paper and set in another pan of hot water in oven. Bake 1 hour and set aside to cool in the pan of water and serve with whipped cream. Can be used at once but improves by keeping and will keep several days in cool weather.—*Mrs. C. R. Ewins.*

PLUM PUDDING

1 cup white sugar	1 cup raisins
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon soda
1 cup sweet milk	

Add flour to make a little stiffer than cake batter. Soda may be added with the flour or dissolved in a little hot water. Steam $1\frac{1}{2}$ hours. Serve with a rich sauce.—*Mrs. Sophia Vercler.*

SAUCE

1 quart water	1 tablespoon flour or corn
1 teaspoon butter	starch
1 cup sugar	

Boil and flavor with nutmeg (about 1 teaspoon). Cook until thick.—*Mrs. Leslie Brooks, Lexington, Ill.*

PLUM PUDDING

1 bowl chopped suet (1 lb.)	$\frac{1}{2}$ teaspoon allspice
1 bowl chopped apples	Flour to make very stiff
1 bowl raisins (well floured)	To 1 pint of above directions
1 bowl molasses (or $\frac{1}{2}$ syrup	add
and $\frac{1}{2}$ brown sugar)	1 egg
1 bowl sweet milk	3 tablespoons sour milk
$\frac{1}{2}$ teaspoon ginger	1 teaspoon soda
$\frac{1}{2}$ teaspoon cloves	A little more flour
$\frac{1}{2}$ teaspoon nutmeg	And any "left over" preserve
$\frac{1}{2}$ teaspoon cinnamon	or jam or candied fruit

Steam in tightly covered vessel, about two hours. Put in stone jar and keep cool and dry.

SAUCE

$1\frac{1}{2}$ cups brown sugar	1 tablespoon flour
$\frac{1}{2}$ cup butter	

Mix well and add 1 cup boiling water. Boil till thick, and add juice and a little rind of $\frac{1}{2}$ lemon and $\frac{1}{2}$ orange.

—*Miss Anna Griffen, Bloomington, Ill.*

CHRISTMAS PUDDING

2 cups ground suet	1 tablespoon orange peel
2 cups bread crumbs	1 tablespoon lemon peel
2 cups flour	1 teaspoon ginger
2 teaspoons baking powder	$\frac{1}{4}$ teaspoon cloves
2 cups seeded raisins	$\frac{1}{4}$ teaspoon nutmeg
2 cups currants	$\frac{1}{4}$ teaspoon cinnamon
1 cup citron, cut fine	1 cup prune juice
1 cup figs, cut fine	1 cup other fruit juice

Mix thoroughly all dry ingredients, add fruit, stir in juices, add more water if necessary to make stiff dough. Put into bag or greased pan, and steam 5 or 6 hours. Is better to make 3 or 4 days before needed, then steam one hour before serving. Is very good served with a foamy sauce.—*Mrs. Roy Musselman.*

STEAMED CHOCOLATE PUDDING

One egg, well beaten, add $\frac{1}{2}$ cup sugar, mix with 1 cup milk. Pour this gradually over 2 cups flour sifted with 3 scant teaspoons baking powder and a pinch of salt. Add 2 squares melted chocolate. Place in a buttered mold and steam $1\frac{1}{2}$ hours. Serve with whipped cream.—*Miss Clara Bernau.*

CHOCOLATE PUDDING

$\frac{1}{2}$ cup chocolate	2 tablespoons flour
1 pint hot water	$\frac{1}{2}$ cup sugar
Yolks of 2 eggs	

Boil until thick. Beat whites of 2 eggs, add $\frac{1}{2}$ cup granulated sugar and 2 bananas. Flavor with vanilla and put in above while warm and mix together lightly. Serve cold.

—*Mrs. J. L. Tyner, Stanford, Ill.*

CHOCOLATE PUDDING

1 pint boiling sweet milk	2 tablespoons cocoa
4 heaping tablespoons flour	1 cup sugar

Mix flour, cocoa and sugar together and stir until smooth. Add pinch of salt and 1 teaspoon of butter. Stir in milk and add 1 teaspoon vanilla.—*Mrs. Ira Hulva.*

Marmalades

PEAR HONEY

3 large or 4 medium sized
pears

1 pint cold water
2 pounds sugar

Run the pears through the food chopper. Boil all together 1 $\frac{1}{4}$ hours or until it drops thick from the spoon. Skim while boiling.—*Mrs. L. E. Skaggs.*

MARMALADE

1 lb. dried apricots (best
quality)

1 qt. can sliced pineapple
1 small can grated pineapple

Soak apricots in hot water over night, then cook twenty-five minutes. Mash very fine. Add pineapple, finely shredded, also pineapple juice. Then add as much sugar as pulp, and cook twenty-five minutes, stirring constantly. Put in jelly glasses.

—*Mrs. Flora Ellen Drohan.*

ORANGE MARMALADE

Three oranges peeled. Peel white off good. Cut oranges and rind real thin. One lemon cut fine. Add 6 cups of water, and leave stand 24 hours, then boil 30 minutes. Should be eight cups when boiled. Add 6 cups sugar, 2 cups crystal white Karo. Boil like jelly.—*Mrs. J. C. Nafziger.*

ORANGE MARMALADE

7 oranges

5 lemons

Slice thin peel and add all

Add 3 pints of water to each
pound of fruit

Let stand 24 hours, then boil $\frac{3}{4}$ of an hour and let stand again 24 hours. Weigh and to each pound of fruit and water, add 1 $\frac{1}{4}$ pounds of sugar, let fruit and water reach boiling point before adding sugar, then boil until clear and will jell. Be generous with sugar.—*Mrs. Walter Risser.*

Canning

CANNING CORN

8 cups of corn
2 cups of water

1 cup sugar
 $\frac{1}{2}$ cup of salt

Cook 20 minutes after it boils and seal hot.

—*A Nebraska recipe given by Mrs. W. H. Ayers.*

CANNED CORN

12 cups of corn
2 cups of salt

1 cup of sugar

Let stand 20 minutes or add a little water. Boil 30 minutes and seal hot.—*Mrs. Claude King.*

Confectionery

BUTTER SCOTCH CANDY

1 cup Karo syrup
 $\frac{1}{2}$ teaspoon vinegar

1 cup sugar
 $\frac{1}{2}$ cup butter

Mix and boil until brittle when dropped into cold water.
—*Mrs. Walter Nafziger.*

AIRY KISSES

2 cups brown sugar
 $\frac{1}{2}$ cup water
1 tablespoon vinegar

White of 1 egg
1 teaspoon vanilla
1 cup nut meats

Boil sugar, water and vinegar until it threads, pour slowly over the stiffly beaten egg white. Beat well, add nuts and vanilla and drop with a spoon on waxed paper.—*Miss Irene Sloane.*

COCOANUT CANDY

2 cups sugar
1 cup milk

Butter size of walnut

When sugar and milk boil good, add butter, cook till it forms soft ball in water, then add cup of cocoanut and vanilla. Then beat and pour on buttered plate, cut in squares before entirely hard.—*Miss Fern McClure.*

FRENCH NOUGAT

2 cups sugar
 $\frac{1}{2}$ cup Karo corn syrup

3 tablespoons water

Boil until brittle. Beat whites of 2 eggs stiff. Put cooked syrup in eggs with 1 cup chopped walnuts and stir for half an hour or more. Do not fail to stir it.—*Mrs. E. C. Hinshaw.*

WHITE FONDANT

4 cups granulated sugar
2 cups hot water

1 level teaspoon cream of tartar

Stir over a moderate fire until the sugar is dissolved. Then place over a quick fire, and allow to boil without stirring until it forms a soft ball when tested in cold water. Remove from fire, and set aside until cool, not cold, then stir vigorously with a spoon or wooden paddle until it creams and becomes stiff. When too thick to stir, knead in the hands until light and creamy. Place in an earthen vessel or crock, keep covered with a damp cloth, and in 24 hours will be ready for use, but if cloth is kept damp it will keep a number of weeks.

Many varieties of candies may be made from this fondant.
—*Mrs. John Cooper.*

CREAM CANDY

9 tablespoons sugar
4 tablespoons vinegar

5 tablespoons water

Boil this until it threads or gets hard in water, do not stir while boiling. Add $\frac{1}{2}$ teaspoon vanilla, pull until white over stove or register so it will not get hard too quickly.

—Mrs. Alvin Guth, Washington, Ill.

CREAM TAFFY

3 cups granulated sugar
 $\frac{1}{2}$ cup water

3 tablespoons vinegar
Butter size of walnut

Boil without stirring until it will candy when dropped in cold water. Flavor. Pour on buttered dish and when cold pull until white.—Mrs. LeRoy Stephenson.

NUT CANDY

$1\frac{1}{2}$ cups brown sugar
 $\frac{1}{2}$ cup molasses

$\frac{1}{2}$ cup cream

Boil until forms rather hard ball in water, remove from fire, add butter size of a walnut and 1 cup walnut meats. Beat slightly and pour into buttered pan, mark into squares or as desired.

—Mrs. Harvey Miller.

CINNAMON ROLL CANDY

$\frac{1}{2}$ pt. cream
1 pt. sugar
Small piece butter

$\frac{1}{2}$ teaspoon vinegar
 $\frac{1}{4}$ teaspoon cream of tartar

Boil cream, sugar, vinegar, cream of tartar, until it forms a soft ball when tested in cold water, add butter and pour into buttered pan. When about cool, beat until light and fluffy. Divide into two portions, butter hands and roll it, sprinkle lightly with cinnamon and slice in 1 inch lengths.

—Mrs. T. W. Slupianek, Greenville, Ill.

BROWN SUGAR CARAMEL CANDY

2 cups brown sugar

$\frac{1}{2}$ cup milk

Boil to the soft ball stage in water. Take from stove, add teaspoon or more of butter, $\frac{1}{2}$ teaspoon vanilla, beat and add $\frac{1}{2}$ cup chopped nuts. Pour into buttered pan and mark into squares.—Mrs. J. J. Zook.

CANDY

3 cups sugar
 ½ cup syrup

½ cup water
 Whites 2 eggs beaten stiff

Cook sugar, syrup and water until it makes a soft ball in water. Then pour one-half cup this mixture into beaten whites and stir rapidly, cook rest of the syrup until it makes a hard ball in water. Pour over the other mixture, stirring constantly, add one cup nuts and beat until spongy. Pour in buttered pan.

—Miss Ada V. Willerton,
 318 E. Chestnut St., Bloomington, Ill.

ICE CREAM CANDY

3 cups sugar
 ¼ teaspoon cream of tartar

½ cup hot water
 ½ tablespoon vinegar

Boil ingredients together, without stirring, until mixture becomes brittle when tried in cold water. Turn on buttered platter, as edges cool, fold toward center. When sufficiently cool enough to handle, pull until white and glossy. While pulling add vanilla, orange, chocolate, or any preferred flavor. Cut with scissors or a sharp knife.—Mrs. John Cooper.

SEA FOAM CANDY

1 pound brown sugar

½ cup of water

Boil until it forms a thick syrup. Beat white of one egg very stiff, gradually pour syrup on egg, beat constantly. When getting a little stiff add 1 teaspoon vanilla. Add one cup of nuts. When mixture will stand alone, drop from spoon on buttered dish, or just pour into a buttered dish or platter and cut out in squares.

—Mrs. Wm. Fislar.

SEA FOAM CANDY

To 4 cups brown sugar add ½ cup water and boil until it threads. Beat the whites of 2 eggs, pour syrup into eggs, beating constantly. Add ½ cup of chopped nuts and stir until thick and dip out in balls on buttered plate.

—Mrs. W. W. Jones.

POTATO CHOCOLATES

I large baked Irish potato (scoop out of peeling and while still hot work in) powdered sugar to make the potato stiff enough to mold into size of chocolate creams. Also work in pinch of salt. Flavor with ½ teaspoon vanilla. Melt bitter chocolate without water. Dip first part in chocolate and place on a buttered paper until cold.—Mrs. John H. Miller, Carlock, Ill.

CHOCOLATE CREAMS

½ cup warm water
2 cups white sugar
5 oz. chocolate

½ teaspoon vanilla
½ teaspoon strawberry juice

Put sugar and water in a granite sauce pan, place over a slow fire, stir until sugar is dissolved, then let boil without stirring for 10 minutes. Drop with spoon into cold water. If it forms a soft ball is cooked enough. Remove instantly, set in cool place. Cool several minutes, pour into bowl and stir with a large spoon until thick and white. Add vanilla and strawberry juice gradually. Remove spoon and work with hands until soft and smooth. Shape into balls and place on waxed paper. Shave chocolate into a small bowl, set in pan of water until melted, drop in ball of creamed mixture, turn and remove with fork. Place carefully on buttered plate overnight.

—Mrs. E. A. Kinsinger.

STEAMED DATES

Separate the dates and wash them, then put in steamer and steam for half or three quarters of an hour. Let them get cold before serving. They are much nicer when steamed than when served as they are taken from the market.

—Mrs. E. C. Hinshaw.

STUFFED DATES AND PRUNES

Seed dates carefully so as not to crush, grind nuts very fine, stuff dates until entirely full and roll in powdered sugar.

Wash dry and stone fruit, fill with a marshmallow, raisins or chopped nuts and roll in powdered sugar.

—Miss Neva M. Lambdin.

POP CORN BALLS

1 cup granulated sugar ½ cup sweet or boiled cider

When cider has moistened sugar, stir until it is all dissolved. Add ½ cup water and boil without stirring until it spins a thread. Have pop corn ready in a large pan. Pour over the syrup which has previously been flavored with any desired flavoring. Form into balls and serve at once.

—A Friend of the Home Bureau.

POP CORN BALLS

(Very Good)

2 cups brown sugar
1 cup molasses
Butter size of walnut

1 tablespoon vinegar and a
little water

Cook until it hardens in water. Pour over half dish pan of pop corn. Stir well. When partly cooled make in balls with buttered hands.—Miss Fern McClure.

DIVINITY

1 cup sugar
 ½ cup water
 Boil until it hairs
 2 cups sugar

1 cup white corn syrup
 Water to moisten and boil
 to hard ball stage in water

Beat 2 egg whites. Stir in first part. Then add second part and nuts, cherries and figs to taste.

—Mrs. T. W. Slupianek, Greenville, Ill.

DIVINITY

½ cup hot water
 ⅔ cup Red Label Karo syrup
 2 cups granulated sugar

Whites of 2 eggs
 1 cup English walnut meats

Boil together the water, Karo syrup and sugar until it forms a hard mass in cold water. Beat whites of eggs very stiff and beat in walnut meats. Beat into this ½ the syrup, allowing the remainder to boil. Beat in the rest of the syrup and when the entire mixture will stand alone drop from teaspoon onto buttered plate.—Miss Florence Robinson.

DIVINE DIVINITY

3 cups sugar
 1 cup Karo syrup

½ cup water

Boil until it will form a soft ball in water. Then stand aside while boiling second part.

SECOND PART

Boil together ½ cup sugar, ¼ cup water, until it threads. Pour very slowly over the stiffly beaten whites of 3 eggs. Then add first part, beating hard and continuously. Lastly, add a cup of nut meats and put on greased platter.

—Mrs. Frank Freitag, Mackinaw, Ill.

PEANUT CRISP

Place 3 pounds of glucose (or 1½ teaspoonfuls of cream of tartar) and 1 quart of water in kettle, and place over fire. Add 6 pounds granulated sugar, dissolve sugar slowly, cook to 240 degrees (if thermometer is used), if not, cook to soft ball.

Then add 3 pounds raw peanut meats. Stir batch until bright golden color appears, then add one teaspoonful powdered Borax dissolved in a little water. Now remove from fire and add 2 level teaspoonfuls of dry soda, stir until soda is thoroughly mixed and the batch commences to foam up. Pour on warm marble slab (or warm pans) and spread thin with palate knife. Watch batch closely and as it cools cut in two and flop it over and stretch out thin with hands. When cold it is ready. (The borax prevents from drawing dampness in warm weather, and can be left out of the batch if you do not want to keep the candy for several days).—Mrs. O. H. Lambdin.

—Mrs. Hubert L. Kilby, Jefferson City, Mo.

PEANUT FUDGE

2 pints light brown sugar

Add cream and milk to
moisten well

Boil to the soft ball stage in water. Beat, and just before pouring into buttered pan add $\frac{1}{2}$ cup halved peanuts. Mark into squares or fancy shapes.—*Mrs. W. H. Ayres.*

MARSHMALLOW NUT FUDGE

2 cups sugar

2 tablespoons cocoa

1 cup sweet milk

Butter size of walnut

2 teaspoons vanilla

1 cup finely cut nuts

20 marshmallows or

2 tablespoons of Hipolite

Mix sugar and cocoa, add milk, beat up well. Boil until it forms a soft ball in water. Take from fire and add marshmallows, butter and vanilla. Beat till marshmallows melt, stir in nuts and pour in buttered pan to cool.

—*Mrs. John Radcliff.***FUDGE CANDY**

2 cups granulated sugar

 $\frac{3}{4}$ cup sweet milk

2 tablespoons Karo syrup

1 tablespoon flour

1 tablespoon butter

2 tablespoons cocoa

Mix sugar, flour and cocoa dry, add milk and butter, set on stove and stir until mixture boils, and let boil until soft ball stage in water. Take from stove, beat until cool, and add 1 cup of nut meats.—*Miss Helen Bush.*

FUDGE2 $\frac{1}{2}$ cups sugar

1 cup milk

2 tablespoons Karo

Pinch of salt

1 teaspoon vanilla

Boil until it forms a soft ball in water. Remove from fire and add $\frac{1}{2}$ cup grated chocolate and butter size of a walnut. Let stand until cool and then beat until it is creamy. Pour on plate and mark in squares. Nuts may be added if desired.

—*Mrs. Frank Freitag, Mackinaw, Ill.***FUDGE** $\frac{1}{2}$ cake bitter chocolate

1 qt. granulated sugar

 $\frac{1}{2}$ pt. milk $\frac{1}{2}$ cup butter

Boil slowly nine minutes. Take from fire, add 1 teaspoon vanilla extract and $\frac{1}{2}$ cup nuts. Beat until it starts to harden, pour into buttered pans.—*Miss Luella M. Nafziger.*

DIVINITY FUDGE

2 cups white sugar
½ cup corn syrup

½ cup cold water

Boil until brittle in water. Then slowly add to the beaten whites of 2 eggs and flavor. Last add ½ cup chopped walnuts.
—Mrs. J. W. Yoder.

DIVINITY FUDGE**FIRST PART**

3 cups sugar

1 cup any good white syrup

Boil these ingredients to the hard ball stage or until it will click in water against the side of a glass.

SECOND PART

1 cup sugar

¼ cup water

Do not start until part 1 is partly done. Boil this to the hair stage. Then combine these mixtures and pour over the beaten whites of 2 eggs. Add vanilla and 1 cup chopped nuts. Drop on waxed paper when cool.

—Mrs. Arthur Miller, Buffalo, N. D.

Coffee and Beverages

COFFEE

$\frac{1}{2}$ egg white
3 tablespoons water

$\frac{3}{4}$ cup coffee
1 quart boiling water

Beat egg white with the 3 tablespoons water and mix with the coffee. Put into the coffee pot, add the boiling water. Boil hard 7 minutes, add a dash of cold water. Let stand 3 minutes and serve with good cream. Makes 4 cups.

—Mrs. Roy Musselman.

RECEPTION COCOA

2 T. cocoa
 $\frac{1}{4}$ cup sugar
A few grains salt

4 c. milk
 $\frac{3}{4}$ c. boiling water

Scald milk. Mix cocoa, sugar and salt, adding enough boiling water to make a smooth paste. Add remaining water and boil five minutes; pour into scalded milk. Beat two minutes, using egg-beater.

CHOCOLATE

$1\frac{1}{2}$ sq. unsweetened chocolate
 $\frac{1}{4}$ c. sugar
Few grains salt

1 c. boiling water
3 c. milk

Scald milk. Melt chocolate in small saucepan placed over hot water, add sugar, salt, and gradually boiling water. When smooth, place on range and boil five minutes. Add to scalded milk, mill. Serve in chocolate cups with whipped cream. One and one-half ounces vanilla chocolate may be substituted for unsweetened chocolate. Being sweetened, less sugar is required.

—Miss Clara R. Brian, Bloomington, Ill.

ICED TEA

1 cup best sun dried tea

$1\frac{1}{2}$ quarts boiling water

Let steep in tightly covered granite or crockery bowl about $1\frac{1}{2}$ or 2 hours. Add ice water to make 5 gallons. Serve with cracked ice and slice of lemon. If desired stronger use less ice water.—Mrs. W. J. McClure.

FRUIT PUNCH

Sweeten juice of eight lemons, add orange to taste. Then add 2 quarts of Apollinaris water or White Rock. Place in punch bowl, add a large square of ice which may be garnished with a bunch of grapes laid on top.

—Miss Ada V. Willerton,
318 E. Chestnut St., Bloomington, Ill.

FRUIT PUNCH

1 pineapple or 1 can grated
pineapple
3 cups boiling water
1 cup tea fresh made
Juice of 3 lemons

Juice of 6 oranges
1 pint of strawberries
3 cups syrup made of (1 pint
sugar 4 quarts water)

Grate pineapple, boil in water 20 minutes, then strain and cool; then add rest of fruit juice, set on ice. Let stand 2 or 3 hours if possible, before serving.—*Mrs. J. H. Engel.*

LEMONADES

By request of the cook book committee the following ten lemonades were furnished by Miss Clara R. Brian, McLean County Home Advisor. Fruit juices are healthy, appetizing and desirable as a hot weather beverage. Fruits undesirable for canning may often be used in this way.

SUNSET LEMONADE.—This is a sharp, cool drink that will be relished on a hot day. Two cupfuls of sugar, the juice of four lemons and the grated rind of two oranges are boiled with one quart of water for five minutes and set aside to cool. The lemonade is then served in tall glasses, with cracked ice and half slices of orange, and a candied cherry floating on top of each glass.

LEMON FROST.—Squeeze the juice of half a lemon over three teaspoonfuls of sugar, and add cracked ice and water to fill the glass. Beat the white of one egg until stiff and light, and "frost" the top of each glass with a heaping spoonful slightly sweetened and flavored with lemon juice.

SHADOW LEMONADE.—Wash and sugar fresh blackberries, allowing them to set a little while to draw out the juice. Press through a bag carefully so the juice is clear. Half fill each glass with the blackberry juice; add the juice of half a lemon, and ice to fill the glass. It is best not to serve this drink too sweet. It is much better tart.

STRAWBERRY SHRUB.—Pick over, wash and sugar one quart of ripe strawberries. Over them squeeze the juice of two lemons, and allow them to stand. Half fill the glasses with ice, crush the berries, and fill up the glasses with the crushed fruit and juice. Serve this with several whole berries unstemmed on the serving plate accompanied by little sweet wafers or sponge cake.

SPICED LEMONADE.—Make a lemon sirup as follows: Squeeze the juice from four lemons and chip the rind from one. Add one cupful of sugar, $1\frac{1}{2}$ cupfuls of water, three whole cloves and half a teaspoonful of cinnamon. Cook until the sugar is well dissolved and the spices mixed, adding more water if necessary to keep the sirup thin. Cool and use one-quarter of a glassful for each one, filling the glasses with very fine chopped ice.

MINT ICE.—Squeeze the juice of one lemon over a handful of mint leaves in the bottom of a tall glass. Crush well; add four teaspoonfuls of sugar and sufficient ice and water to fill the glass.

LEMON CRYSTAL.—To two teaspoonfuls of sugar add the juice of half a lemon and two tablespoonfuls of pineapple juice. Fill up the glass with cracked ice. Over the top of each glass grate crystallized ginger and serve a generous piece on the edge of the glass itself.

RASPBERRY LEMONADE.—To two tablespoonfuls of raspberry juice—either of the fresh fruit or canned—add the juice of one lemon, two teaspoonfuls of sugar and shaved ice to fill up the glass. A most refreshing drink.

APPLE LEMONADE.—Cook until tender, diced apples, including the skin and core, in enough water to cover. Strain through a jelly bag, add a cupful of sugar to each cupful of juice, bring to a boil; then cool. For each glassful of apple lemonade use half a cupful of the apple sirup, the juice of half a lemon, and water and ice to fill the glass. Serve with candied cherry floating on top.

PINK OF PERFECTION.—Cook together one cupful of sugar and one quart of currants until the berries are soft. Add one cupful of water to the juice, and cool. Into each glass squeeze half a lemon, and add half a cupful of cool juice. Ice, and serve with very thin sweet cracker.

Miscellaneous

HOW TO PRESERVE EGGS

To each pail of water add 2 pints of fresh slacked lime and 1 pint of salt. Mix well. Boil, let settle, drain off liquid.—Put in stone jar and set in cool place. Put in fresh eggs after they are cold.—*Mrs. L. Lathbury.*

LYE SOAP

3 boxes Lewis Lye
3 gallons rain water

12 lbs. soap grease

Boil 2½ hours and then add 2 or 3 buckets of water, a little salt. Boil until it runs from paddle like honey. Pour into mould and cut into squares.—*Mrs. Chas. Strubhar.*

LYE SOAP

36 quarts of water
4 boxes lye

16 pounds cracklings or scraps

Take 18 quarts of water, the lye, cracklings or scraps. Mix and let stand over night. Next morning add 18 quarts more of water and cook.—*Mrs. F. E. Risser.*

SOAP

2 tomato cans grease
1 can Lewis lye
1 quart cold water

1 cup ammonia
2 tablespoons borax
Another ½ cup hot water

Dissolve the lye in the quart of water, set aside until it tests same with thermometer as same temperature as the grease which has been warmed on stove and removed, then stir lye water and grease together. Add at once the ammonia and borax dissolved in the hot water. Stir until thick as honey. Pour into cloth lined mold, let harden and cut out.—*Mrs. Henry Knapple.*

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Invalid Cookery Section

LIQUID DIET

CHICKEN JELLY

Cook a chicken in enough water to little more than cover it. Let it stew gently until meat drops from bones and the broth is reduced to about a pint. Season to taste with a little pepper and salt. Strain and press first through a colander, then through a coarse cloth, set it over the fire again and cook a few minutes longer. Turn in dish and set on ice to harden. Slice and eat cold with thin slices of buttered bread or without bread.

—Mrs. L. S. Burdette.

ALBUMENIZED MILK

Albumen of 1 egg	$\frac{1}{16}$ teaspoon salt (if desired)
$\frac{1}{2}$ cup cold milk	2 tablespoons crushed ice

Strain albumen through gauze or cheese cloth to dissolve tenacity. Add ice, milk and salt. Beat slightly.

LEMON ALBUMEN

2 tablespoons lemon juice	$\frac{3}{4}$ cup cold water
Albumen of 1 egg	Crushed ice
1 tablespoon sugar	

Strain albumen. Dissolve sugar in small amount of hot water. Add lemon juice and ice. Orange juice may be added.

EGG NOG

1 egg	2 teaspoons sugar
$\frac{2}{3}$ cup milk	1 tablespoon whiskey
$\frac{1}{16}$ teaspoon salt	

Beat egg until fairly stiff but not dry. Add sugar, salt and very slowly add the whiskey. Beat well, add milk. Nutmeg may be grated over top. Egg with milk may be made the same way, using vanilla and lemon equal portions instead of whiskey.

BUTTERMILK SUBSTITUTE

2 pints milk	1 lactone tablet
1 pint water	

Dissolve lactone tablet in small amount of water. Combine milk and water and add dissolved tablet. Let stand in warm place until milk begins to sour, then set in ice box. The milk will be ready for use in about four hours. Clabbered milk beaten light with Dover egg beater is a very good substitute. Serve cold.—Mrs. Harry Hinshaw.

ALBUMENIZED MILK

1 egg white	½ cup milk
⅓ cup lime water	

Place all ingredients in covered glass jar. Shake and mix well. Strain. Serve cold. This may be sweetened and flavored with nutmeg if desired.

ALBUMENIZED ORANGE JUICE

1 egg white	1 T. sugar
1 orange, juice	

Method same as for Albumenized milk.

ALBUMENIZED LEMON JUICE

1 egg white	1 T. sugar
1 lemon, juice	

Method same as others.

LEMON WHEY

½ cup hot milk	2 t. sugar
3 T. lemon juice	

Pour lemon juice into hot milk. Cook over hot water 5 minutes or until curd separates from whey. Strain through cheese cloth. Add sugar. Serve hot or cold.

JUNKET

½ c. milk	Cinnamon or nutmeg
1 t. sugar	½ junket tablet dissolved in
5 drops vanilla	1 t. lukewarm water

Heat milk to body temperature, add sugar and flavorings, lastly dissolved junket tablet. Pour into molds and let stand quietly until firm.

HOT EGG NOG

1 egg yolk	½ c. hot milk
2 t. sugar	Nutmeg or 1 T. brandy

Beat egg yolk, add sugar, add hot milk. Strain and flavor.

COLD EGG NOG

1 egg	1 c milk
1 T. sugar	Nutmeg or 1 T brandy

Beat egg, add sugar, stir until dissolved. Add milk and flavoring. Serve very cold. Made attractive by separating egg, beat white stiff, and add just before serving.

EGG BROTH

1 egg
 ½ t. sugar

1 c. hot milk
 Salt

Beat egg, add sugar, and salt. Pour hot milk over them. Strain. Serve immediately. (Hot water, broth, clear soup, or tea may be used instead of milk.)

CHOCOLATE MALTED MILK

1 T. malted milk
 1 t. cocoa
 1 T. sugar

1 egg
 Cream

Mix sugar, cocoa, malted milk. Add to beaten egg. Pour into glass and fill glass with cream.

CRANBERRY GRUEL

1 T. flour
 1 ¼ cups milk
 ¾ cup cranberries

⅓ t. salt
 1 T. sugar

Smooth flour with ¼ cup cold milk. Stir into one cup scalded milk. Cook directly over heat 15 minutes or over hot water 20 minutes. Add cranberries. Cook until soft. Add sugar and salt. Press through strainer and serve hot.

BOSTON CRACKER GRUEL

3 T. powdered crackers
 ½ c. boiling water

½ c. hot milk
 ¼ t. salt

Brown slightly and powder one cracker. Add 3 T to hot water and milk. Cook 10 minutes. Add salt. Serve. Soda or graham crackers may be used.

GLUTEN GRUEL

½ c. boiling water
 ½ t. salt

⅓ c. gluten flour
 ½ c. milk

Rub salt and gluten flour smooth with ¼ cup cold milk. Add mixture to boiling water and remainder of milk. Cook directly over flame 15 minutes. Cook 30 minutes longer over boiling water.

OATMEAL GRUEL

1 c. boiling water
 2 T. oatmeal

⅓ t. salt

Pour oatmeal into boiling salted water. Cook directly over flame 15 minutes. Stir constantly. Boil over water 1 hour. Strain and serve.

SOFT COOKED EGGS

Put the eggs in boiling water sufficient to cover, remove from fire, cover, and allow them to stand from 5 to 8 minutes.

POACHED EGGS

Break each egg into a saucer carefully, slip the egg into boiling water, decrease heat, and cook until white is firm. Take up with a skimmer, drain, trim off rough edges and serve on slices of toast. Season.

Poached eggs are attractive covered with white sauce to which chopped parsley has been added.

CREAMED EGGS

3 hard cooked eggs
4 slices toast

1 c. white sauce

Prepare white sauce and hard cooked egg whites cut in halves, slices or chopped, and when hot serve on toast. Garnish with yolks run through sieve or ricer. Season with salt and pepper.

There are many more recipes that may be used in invalid cookery, especially in the preparation of eggs, for variety counts in the sick room and care must be taken that the same dish is not served so often that the patient will finally refuse all food, if the illness is a long one. I hope those I have submitted will prove satisfactory.

Above sixteen recipes were received through the kindness of the Brokaw Hospital and Miss Alice M. Rentchler, Dietitian.

Convalescent Cookery

POTATO BAKED

Remove ends of potato before baking. Bake till tender about 1 hour, when tender break open immediately to let steam escape.

STUFFED BAKED

Cut baked potato in half on its long diameter, scoop out center. Season with salt and pepper, butter and milk. Mash lightly and return to potato shell. Reheat in oven and brown a little. Also can stuff potatoes with cheese or peppers. Grated cheese or sweet peppers. Cut very fine, add to potato before putting in shells.

P. S.—Very healthy as creates appetite.

RED BEEF SANDWICHES

Scrape raw beef very fine. Season with salt and pepper. Spread on thin slices of bread, removing crusts. Put slices together. Cut into squares or triangles. Toast slightly, done quickly so that meat will not be overcooked. Interior remain red.

WHOLE TOMATO STUFFED WITH RICE

- | | |
|-------------------------------|-------------------------|
| 1 medium sized tomato | 1 tablespoon butter |
| 2 tablespoons rice (uncooked) | Dash of pepper and salt |

Remove center from tomato, dust inside with salt, little pepper and set aside. Boil rice; when about done add tomato pulp. Cook 10 minutes longer. Drain the water from rice, add butter, salt and very little pepper. Fill centers of tomatoes. Can be put in a greased paper and baked in moderate oven for 20 minutes.

SCRAPED BEEF BALLS

- | | |
|---------------------|------|
| 1 slice round steak | Salt |
|---------------------|------|

With dull edge of knife or teaspoon, scrape meat across grain at open end of fibre. Do not cut connection tissue, add salt. Shape into small flat cakes. Grease skillet slightly. Broil sufficiently so that outer portion is brown, but interior of cake is rare. Garnish with parsley. May be served with squares of toast.

PUFFY OMELET

- | | |
|--|------------------------|
| $\frac{3}{4}$ tablespoon flour | $\frac{1}{4}$ cup milk |
| $\frac{1}{8}$ teaspoon salt and pepper | 1 egg |
| 2 teaspoons Oleo or butter | Cook as any omelet |

For jelly omelet add sugar and place jelly on it just before turning.

No. 2

Beat yolk until light, add milk, salt and pepper. Beat white until stiff and dry, turn the yolk over the beaten white and cut and fold together. Have pan hot and buttered, turn in the mixture, spread evenly in pan, allow to stand about 2 minutes on top of stove, moderate heat. Remove pan. Can bake in moderate oven. Cook until knife inserted in center comes out clean. Remove, cut into and turn on hot platter.

BROWN BETTY

2 slices bread	1 tablespoon butter
1 large tart apple (or ½ cup berries)	½ teaspoon nutmeg or cinnamon
2 tablespoons sugar	

Toast bread and break into small pieces, line the bottom of baking dish with toast bits. Cover with layer of apple or berries. Sprinkle with sugar and nutmeg or cinnamon, add butter in bits on this. Continue the process until the dish is filled, place butter on top. Put dish in slow oven and bake 20 minutes and serve with whipped cream or some dressing filling.

HARD SAUCE FILLING

1 tablespoon butter	2 tablespoons sugar
½ egg white may be added if desired	Add ½ teaspoon vanilla or nutmeg

Cream butter and sugar together until there are no lumps or grains in mixture. Beat egg white stiff and put into rest. Flavor.

PRUNE PUFF

4 stewed prunes	1 egg white
Cut into pieces	

Beat white until stiff, but not dry, 2 tablespoons sugar. ⅓ teaspoon lemon juice, ⅓ teaspoon salt. Cut and fold in the prunes mixed with C. sugar and flavoring. Place in buttered cup. Bake in mild oven until firm.

CORN STARCH BLANC MANGE

1 tablespoon corn starch	⅓ teaspoon salt
4 tablespoons sugar	1 cup milk

Heat milk in double boiler over hot water. Stir cornstarch, sugar and salt together. Pour a little of the hot milk over the mixture, add all to the milk. Cook 40 to 60 minutes. Flavor with ¼ teaspoon lemon or vanilla.

CHOCOLATE FILLING OR DRESSING

Add 1 tablespoon grated chocolate to cornstarch and sugar, while mixing. Cook as above.

ORANGE DRESSING

Flavor with orange juice and pour over section of orange.

CARMEL DRESSING

Individual:	Family of 4:
1 $\frac{1}{2}$ tablespoons sugar	$\frac{1}{3}$ cup
$\frac{1}{2}$ tablespoon flour	2 tablespoons
$\frac{1}{16}$ teaspoon salt	$\frac{1}{4}$ teaspoon
1 teaspoon butter	1 tablespoon
$\frac{1}{4}$ cup milk	1 cup milk
Few drops vanilla	$\frac{1}{2}$ teaspoon vanilla

May be added while cooking or poured over as a dressing.

Melt butter, add sugar, flour, and salt. Stir and cook till brown, add milk and set over hot water, stirring until smooth. Remove and add vanilla. Serve hot or cold over puddings.

—*Kindness of Miss Pearl Guth, Washington, Ill., and Misses Luella Engel, Clara Ummel and Lula Salzman, Danvers, Ill., Nurses at the Mennonite Sanitarium.*

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